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Your Household Guide



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Your Household Guide

Foreword

This book contains 1001 helpful household hints which have been selected from several hundred Walsworth Bros. Home Recipe Books throughout the nation.

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BAKING

When baking a milk pudding, place the dish in a tin of water in the oven. This prevents the pudding from burning or boiling over.

* * *

Temperature for Baking: Slow oven, 250 to 325 degrees; Moderate Oven, 350 to 375 degrees; Hot Oven, 400 to 450 degrees; Very Hot Oven, 450 to 500 degrees.

* * *

Doughnuts or small cakes can be sugared evenly by tossing in a paper bag with sugar.

* * *

When baking fruit pies, cut holes in the upper crust with a thimble, place crust on pie. The holes will become larger, then place the little round circles back in place. Makes pies very decorative and serves for the steam and juice openings.

* * *

For a nice meringue on pie, add 1 tablespoon sugar to every egg white, add a little cream of tartar and bake in a slow heat, about 250 degrees for about 15 minutes.

* * *

Add plain gelatin to boiled icing to increase bulk and to make it stand in peaks and swirls. Dissolve the gelatin in 2 tablespoons cold water and add to hot syrup before removing from the fire

* * *

Brush the bottom crust of meat pie, with the white of an egg to prevent the gravy soaking in.

* * *

When making a cake always add 2 tablespoons of boiling water to the butter and sugar mixture. This makes a fine textured cake.

* * *

Make your two crust pies the night before you need them. Put in refrigerator overnight. In the morning take from refrigerator, let pie warm to room temperature, if in glassware, so the glass won't break. Bake as usual.

* * *

To keep cookies fresh and crisp in the jar, place a crumpled tissue paper in the bottom.

* * *

Creaming Butter and Sugar: In creaming butter and sugar for a cake, a little hot milk added will aid in the creaming process.

* * *

Shortly before taking cup cakes from the oven, place a marshmallow on each for the frosting.

* * *

Try a little cream of tartar in your 7 minute icing. It will not get dry and crack.

To keep boiled syrup from crystallizing, add a pinch of baking soda. * * *

Put cream or milk on top of two-crust pies for a nice brown pie. * * *

When you are making pies and are not in a hurry, prepare for the time when you will be by blending a larger quantity of flour and lard and salt, leave it crumbly and set it away in a closed container in the icebox. As you need it, add the water to the needed quantity and you have your pie crust. This will keep as long as the lard would unmixed. * * *

For a variation, try adding nut meats, chopped bits of preserves or chocolate "tid bits" to your Angel Food Cake. Mix with the flour and fold in as usual. * * *

To cut a pie in fifths, make a "v" shaped cut that you think is a fifth. Then make a straight cut from the center of the "v" starting at the point of the "v" and cutting over to the edge of the pie. Then divide the remaining two sections in half. * * *

To spread walnut meats or chocolate chips more evenly through a dough, add your flour and nut meats or chocolate chips together and mix into the dough. * * *

To see whether old yeast is still good, put it in warm water with a teaspoon of sugar and stir. If it begins to foam in 10 minutes you can use it with your flour right away. * * *

To prevent cake from burning when using new tins, butter the new tins well and place them in a moderate oven for 15 minutes. After this the cake may be cooked in them without danger of burning. * * *

Keeping Cake Fresh: To keep a loaf or layer cake fresh after it has been cut, wrap a large slice of fresh bread in with it before putting it away. The bread will dry out but the cake will remain moist. * * *

After using the oven, leave the door open until oven is cool, so that moisture will not condense and rust the metal. * * *

To make your apple pie look crunchy sprinkle this on top before putting in the oven: Blend together 1 tablespoon Crisco, 1 tablespoon sugar, 3 tablespoons flour and 1-4 teaspoon salt. Brush first with milk. * * *

If the bottom layer of pie crust is covered with cracker crumbs, the juice from blueberries or apples will not ooze out.

In place of flour use one teaspoon of tapioca for thickening in fruit pies. * * *

When apple pie is two-thirds baked, sprinkle cheese, grated over the top and return to the oven. * * *

Combining vanilla with either lemon or orange flavoring, or both, adds variety to cup cakes and icing. * * *

For even consistency, when making pie crust: Add water with clothes sprinkler. * * *

Store cake in vegetable or fruit drawer of refrigerator and it will stay fresh. * * *

Brush the under crust of fruit pies with white of egg before adding the fruit. It will prevent juices from soaking through the crust. * * *

When making custard pies, always heat the milk before putting them in the oven. They will always be light and fluffy. * * *

When you have left-over pie dough, wrap it in wax paper and keep it in the hydrator of your refrigerator. It'll still be in good condition for baking for several days. * * *

To cut a fresh cake use a wet knife. * * *

Add a little salt to jello salads and desserts. It improves the flavor. Add a little sugar to vegetables while cooking. It improves flavor. Add a banana to rhubarb pie, the flavor will resemble pineapple. * * *

To decorate a cake without a decorator, cut an envelope from one of the top corners to the middle of the bottom of the envelope. Cut a little piece off the corner. * * *

Roll your biscuit dough thin and fold it before cutting. This makes them crisp and flaky in the center and they split open easily and just right for buttering. * * *

To prepare pumpkin for pie, cut in half, remove the seeds and fiber, place flat side down on a pan and bake in oven 20 minutes at 400 degrees. It scoops out easily and needs no mashing. * * *

Set pies and cobblers on a rack to cool and the bottom crust will not be soggy. * * *

Do not discard rinds of grapefruit, oranges or lemons. Grate the rinds first, put in a tightly covered glass jar and store in the refrigerator. Makes excellent flavoring for cakes, frostings and such.

Sugar in fried cakes, fritters, etc., should always be added to the milk—this prevents the cakes from absorbing the fat in the frying.

Let chocolate cake cool 5 minutes before taking it from the pan. Turn an angel food or sponge cake upside down as soon as it is removed from the oven. Let it hang thus for an hour. Then take from the pan.

Bake gingerbread in cup cake pans. When cold, cut out center, fill with cream cheese and quince jelly. Serve with coffee.

To successfully cut angel food cake or sunshine cake, use a hot sharp knife.

Do not grease the sides of cake pans. How would you like to climb a greased pole?

When icing a cake, the icing will not run off if a little flour is dusted on the surface of the cake.

Use cooking or salad oil in waffles and hotcakes in the place of shortening. No extra pan or bowl to melt the shortening and no waiting.

When filling gem or muffin pans, leave one of the small sections empty and fill it half with water—the gems will then never scorch.

For flakier pie crusts add a teaspoon of vinegar to the cold water in preparing your pie dough.

When rolling pie dough or biscuits, use bread wrappers. They save mess on the table and are readily disposed of.

Try adding vanilla to apple pie. Improves the flavor.

The next time you bake pumpkin pie, heat the pumpkin mixture before putting into the pie shell and it will bake in much quicker time.

You can cut a meringue pie cleanly by coating both sides of the knife lightly with butter.

An apple cut in half and placed in the cake box will keep the cake fresh several days longer.

When you do not want to heat your oven for a shortcake, make a short biscuit dough with a little sugar added, to a thin batter and bake in a waffle iron.

One teaspoon vanilla in cranberries is good.

When bread is baking, a small dish of water in the oven will help to keep the crust from getting hard.

If you sift flour onto waxed paper you will have less difficulty in pouring it back into the sifter. Flour does not stick to waxed paper.

If you want to make a pecan pie and haven't any nuts, substitute crushed cornflakes. They will rise to the top the same as nuts and give a delicious flavor and crunchy surface.

Bread, after being put in the pans, will rise much lighter and quicker if it is placed under a tight cover.

To cut meringue pies easily, sift a little granulated sugar over the meringue just before it is browned in the oven. This makes a pretty crust and makes the pie easy to cut.

To make a good-looking pie shell, chill it for 30 minutes in refrigerator after fluting; then bake.

Do not turn butter cakes, they should cool for 10 or 15 minutes before being removed and should be turned on wire racks.

Cool a freshly baked cake away from drafts, as a draft can cause your cake to fall.

A good, quick frosting is made by boiling a small potato, mashing it, and adding powdered sugar and vanilla.

To keep crisp cookies crisp, and soft cookies soft, place only one kind in a cookie jar.

Use milk instead of water in making pie crust. It makes it more tender and browns nicely.

Any cake will be greatly improved if a teaspoon of lemon juice is added to the butter and sugar. This makes a cake very light and shorter. Fresh milk makes cakes close grained and more solid.

Stale loaves may be made quite palatable by wrapping in a wet cloth for half a minute. Take the cloth off, then bake in a slow oven for half an hour.

If a recipe calls for melted shortening, melt it in the pan you plan to bake the cake in. Saves dish washing and greases the pan at the same time.

For a nice decoration on white frosting, shave colored gumdrops very thin and stick on. They will curl like little roses.

Too much liquid will make a cake that falls easily.

To chocolate cake add one melted chocolate mint. The blend of mint and chocolate flavors is pleasing.

To be able to cut meringue on pies without spoiling the looks of the pie, first cut the meringue like you would to serve it before you put it in the oven to brown. Only cut the meringue and not the pie. You will find it works very well and your meringue will not tear like it sometimes does.

Bread flour may often be used instead of cake flour. Seven-eighths cup of bread flour plus 2 tablespoons of cornstarch is equivalent to 1 cup of cake flour.

Leftovers Rolls: Place a pan of water in the bottom of the oven when you re-heat rolls or biscuits. The steam from the water will rise and make the bread taste fresh and soft as the day it was baked.

Stir a half package of chocolate chips into your seven-minute frosting while it is still hot. It will turn out creamy and taste wonderful.

To avoid an uneven lopsided pie shell or one that puffs in the middle, prick with a fork and then pat with a ball of dough. This forces air out through the holes. Let the unbaked pastry stand 5 to 15 minutes before baking so it can shrink.

Baking Pans: For best results use correct size pan. The time and oven temperature should be adjusted to the type of pan being used. For shortening type cakes, bake cup cakes at 375 degrees for 18 to 20 minutes; layer cakes at 350 degrees for 30 to 35 minutes, and loaf cakes at 350 degrees for 40 to 45 minutes.

To test oven temperatures without a thermometer, spread a small quantity of flour ¼ inch thick on the bottom of an inverted metal pan; place in oven. If it turns a delicate brown in 5 minutes, the oven is slow, 250-300 degrees. If it turns a golden brown in 5 minutes the oven is moderate, 350-400 degrees. If it turns a golden brown in 3 minutes, the oven is hot, 400-450 degrees. If it turns dark golden brown in 3 minutes, the oven is very hot, 450-500 degrees.

Leftovers remain fresh and moist when wrapped in aluminum foil. Also meringues will not stick or break when baked on a foil lined cookie sheet.

Too much soda gives a disagreeable taste and a poor color to quick breads and cakes

Baked: After bread or rolls are baked, cool thoroughly and wrap individual loaves of bread and rolls, according to the number to be used, in moisture-vapor proof paper or bags - heat - seal and freeze.

Unbaked: Cake batter may be poured into seal-proof container similar to containers used for freezing fruits, or greased cake pans may be used. Allow room for expansion during freezing if containers are used. Freeze and then wrap in cellophane or locker paper - seal - and store at 0° F. Six to eight weeks storage is long enough for good product.

Unbaked: Rolls and bread dough may be frozen. Freeze after dough has raised once and been punched down. Doughs must be sharp frozen at once.

GARDENING

Plant sunflowers with your pole beans. Saves time spent in cutting poles and also protects beans from frost.

Turn fruit jars over earliest planted vegetables. They will come up quicker.

Plant radish and cucumber seeds together to keep bugs off cucumbers.

To make straight rows in the garden, make the first row as straight as possible, then turn the lawn mower upside down and, using the straight row as a guide for one wheel, make your next row, and so on down the line. If you do not have a lawn mower use a little wagon, not too small.

To keep bugs out of beans which are to be kept for seed, use 1 part lime to 6 parts of beans. Sift over and through.

When sowing carrot seed which is very fine, mix with radish seed. The radishes will be pulled and the carrots left.

To prevent rust on garden tools, keep a thick rag soaked in kerosene handy for wiping off the tools when you come from the garden.

Plant parsley in small pots for your window sill. These pots of green keep spring in your kitchen all winter, will be an ever-ready garnish for meats, and you can sell the surplus at your annual church bazaar.

Build a trellis for your cucumber vines, it makes them easier to pick and saves space in your garden.

Tiny seeds are easier to plant in an even row if sprinkled from a salt shaker.

When planting pea seed in the spring, sow zinnia seed in the same row at the same time. Your flowers will bloom long after the peas are gone. This saves space and beautifies your garden at the same time.

To kill worms on cabbage, take 1 tablespoon of Paris Green and 9 parts of flour and dust on cabbage.

Two tablespoons Epsom Salts and 1 tablespoon soda to each gallon of water makes a spray for bean beetle.

To keep worms off cabbage—1 pint saltpeter and 3 pints of salt. Dissolve in 6 gallons of water. Sprinkle on cabbage as needed. A never failing proof against cabbage vermin.

If dogs prowl across your seed-beds, stamp a few moth balls into the ground around your pet flower-bed and they'll avoid the spot.

Before working in the garden, or doing other rough work, rub your finger nails over a piece of soap. This will prevent the earth from getting in under the nails, and when you wash your hands the soap comes out easily.

Paper egg case fillers make excellent containers in which to sow seeds in the house. Placed in flats and filled with light loam, seedlings will soon appear and may easily be transplanted without removing earth around them.

PAINTS

To prevent scum forming over left-over paint in can, pour a little linseed oil over paint before sealing or put 1 tablespoon of paint in groove before forcing lid on can.

When painting the ceiling, take half of an old rubber ball and cut a hole in the bottom. Put the handle of the brush into it. The paint will not run down on the handle.

A pail of water set in a freshly painted room will remove the odor.

When painting indoors, slip a pair of old socks over your shoes. If paint drops on floor, just "skate" it up. Saves stooping.

A suitable crack filler for floors can be made from a paste of salt, boiling water, and alum. Pour the paste into the cracks and it will set like cement.

A paper plate fastened to the bottom of your paint can with glue, cement or paint, catches the drops and provides a handy place to lay the brush.

Put a strong rubber band lengthwise around your paint can when painting so that the band will make a "bridge" across the top. Use the band to wipe excess paint off the brush as you work. Sides and top of can will stay clean.

To the ladies who do their own painting: When you are through with your painting, saturate your hands well with Pond's or other good cold cream and every trace of paint can be removed easily.

When varnishing floors or linoleum in cold weather, put varnish in a small dish, then place in a larger dish containing hot water. Varnish spreads more uniformly and goes much farther that way.

If one will rub vaseline on hands before starting a painting job, the paint will wash off easily.

When painting and you have to keep the house shut up, put 1 ounce of vanilla to half gallon of paint. Will be no scent.

Paint the bottom rim of your bedroom light with aluminum paint. This can be distinguished in the dark. Very good idea where there are small children.

To paint flower pots easily, knot a rope and run it through the hole in the pot, leaving the knot inside, then suspend the pot upside down and paint. Allow the paint to dry in this manner.

If the inside of your linen closet is painted a deep blue, there will be no danger of your linens turning yellow. It will eliminate the annoyance of having to wrap those you do not use too often in blue paper.

If there is but a small amount of paint left in a can to be stored, pour paraffin over it before putting it away and it will not dry out but can be used to the last bit.

Before painting a door, coat the doorknobs, locks and hinges with vaseline. When painting is done wipe off the knobs, locks and hinges with a soft cloth to remove vaseline and any paint that has been spilled.

* * *

Waxed Sills: To keep newly painted window sills and facings clean, give them a good coating of liquid, or paste wax. Then polish. They will be easy to dust, and rain will not spot them.

* * *

Half ammonia and half water is a very good varnish remover.

* * *

When painting, fasten cotton batting to wrists with rubber bands to keep paint from running down the arm.

* * *

To thin enamel paint, use varnish (clear) instead of turpentine. Will make paint more durable and will not affect color.

* * *

Saves Scraping Windows: When I paint windows I always cut strips of newspaper the length or width of the window pane and dip in water and they will stick on easily. Then as soon as I'm through painting I pull the paper off and I don't have to do any scraping.

* * *

If you are painting woodwork around a window, first cover the glass with Bon-Ami then any spattered paint will wash off with Bon-Ami.

* * *

Cleaning Paint Brushes: It doesn't matter how hard the paint brush may have become, it may be cleaned and softened by soaking in a bucket of water to which a little lye has been added.

* * *

Paint brushes which have hardened can be readily softened by placing them in hot vinegar and then washing in warm soap suds.

* * *

Aluminum Undercoat: If you have dark woodwork you want to paint white, first put on one coat of aluminum paint. Then one coat of white will cover completely.

* * *

If, when doing a paint job around the house you fail to remove all spots from your skin and perhaps see them only when dressing, simply rub the spot with a piece of cotton or cleaning tissue dampened with a few drops of nail polish remover or rubbing alcohol.

* * *

Paint spots come off windows if rubbed with a little nail polish remover.

Varnish Remover: Moisten 1 cup cornstarch with cold water. Add boiling water to make thin paste. Now add 1 cup of sal soda and $\frac{1}{2}$ cup household ammonia. Apply hot with a brush to the space you wish cleaned. In 10 or 15 minutes apply the second coat and in the same length of time, put on the third coat, keeping the surface moist. Now you are ready to go to work. Take a putty knife and a chore girl. Your varnish should remove easily. I put a little vinegar in the water I wash it off with. This mixture is not hard on your hands nor will it injure the wood in your furniture, floors or woodwork.

* * *

Painting the lower cellar stair white will save many a mishap and rid one of that nervous fear when going downstairs at night.

* * *

Holes in linoleum can be filled with a mixture of finely chopped cork and glue. Rub down with emery paper when perfectly dry and cover with paint or varnish.

* * *

When painting a room, cut a large onion in two, and leave it stand all night and it will destroy the odor of the paint.

* * *

To clean paint brushes, mix 2 tablespoons salt, $\frac{1}{2}$ cup kerosene and 1 quart warm water. Soak the brushes for 2 hours. Wipe off on a cloth.

* * *

Best way to paint steps. When painting steps paint every other step, let dry, then paint the remaining ones. Painted in this way the stairs may be walked on without injuring the paint.

* * *

Removing paint from windows. Obstinate paint spots on windows may be removed by scraping with an old razor blade and then washing with water in which there is a little ammonia. The most stubborn paint marks on clothing or other fabric will yield to turpentine mixed with ammonia and rubbed into the area to be cleaned.

* * *

Varnish Remover. 1 box (small) Gold Dust, 1 gallon warm rain water, $\frac{1}{2}$ pint of 26% ammonia. To clean woodwork before varnishing, use equal parts of turpentine and gasoline.

* * *

If you have trouble removing decals from wall or any surface, use tepid vinegar. It will take the decal off beautifully.

* * *

To prevent white enamel from turning yellow: Use 1 teaspoon black enamel to 1 quart of white enamel.

When you are painting a window or picture frame, rub soap around the edges of the glass, then any paint that splashes onto the glass can be removed easily with a soft cloth.

Whitewash That Sticks: Mix half a pail of lime and water, just as you usually do. Then take 1 pint of flour and mix it with some water. Pour enough boiling water over this to thicken it, and while hot pour this into the whitewash. Stir together well and use.

To keep white paint from turning yellow, add a little blue paint.

Turn your paint can upside down for 24 hours before using. Paint will mix better.

Paint screens with aluminum paint. This gives absolute privacy, even when the windows are open. You can see out. Nice for bathrooms and sleeping porch.

To Remove Varnish: 6 tablespoons Sal-soda, 3 tablespoons Perfex, 1 gallon boiling water. Brush on, let stand a few minutes. Wash off with a little vinegar in water.

INSECTS

To get rid of roaches, scatter sodium flouride around their haunts, such as dark corners, closets, around water pipes. Use liberally and soon be rid of these pests.

Chiggers: A simple remedy which usually kills the chigger after the first application is kerosene oil and table salt, equal parts

Gum camphor will keep away ants.

To keep moths out of stored clothing, sprinkle with pepper or tobacco, it does not leave an unpleasant odor, and can easily be shaken out before wearing.

To keep bugs out of beans which are to be kept for seed, use 1 part lime to 6 parts beans, sift over and through.

To banish red ants, sprinkle broken bits of licorice about the pantry shelves. Borax is also useful, but use it in the crystal rather than the powdered form.

Houseflies: Put a sponge in a saucer and saturate with oil of lavender. Put one in each room and no flies will stay.

Ammonia removes moths. Rock ammonia, dissolved in boilings water, is excellent for removing moths from carpets. Use four ounces of ammonia to a quart of water. Apply with a flannel, then go over the material with a very hot iron.

Powered alum scattered around the house will make ants disappear.

Red ants can be kept out of the pantry if a small quantity of green sage is placed on shelves.

To keep flies and insects from doors or windows put small pieces of cotton batting on screen.

Bed Bugs and Insects Pests: Hot alum water is best thing known to destroy insects. Boil water until dissolved then apply hot solution to pest infected places. Not poison.

Borax sprinkled around the doors or on porches will keep bugs out.

For rats or mice, place sulphur where the rats run, they won't go through sulphur.

At the end of the season, wash, dry and sun your bathing suit. Fold it and roll it tightly. Seal it in a quart fruit jar. Store this individual container away from the light. This system completely protects one's suit from moths and dust.

Moth Riddance: If you want to rid your closets of moths, keep the peeling from lemons and hang them in bags in your closets. They will dry and the odor will keep away the moths.

Piano (to protect): Moths and mice are the greatest enemies a piano has. Lightly dusting the felt parts with Paris Green every two years keep them away for a life time.

Moths do not like turpentine. When washing your blankets in the spring, put several tablespoons of turpentine in the wash water. The moths will then stay away from the blankets and by the time these blankets are needed in the fall the odor will have evaporated.

For Chigger or Mosquito Bites: Use an application of calamine lotion, which can be secured at any drug store.

Moths: To keep out of carpets, add a little turpentine to one-half bucket of water. Dampen broom in this mixture and sweep.

Good Cheap Liniment: Break end of 1 egg open. Put the egg in a glass bottle. Fill the shell with turpentine. Also fill it with vinegar. Put both in bottle with egg and shake well. It is ready for use.

* * *

The best remedy for ants is cayenne pepper spread on shelves.

* * *

Put small pieces of cucumber peel on shelves to drive away ants.

* * *

At the first attack of a chigger, let a drop of ammonia touch the affected spot and the cure is immediate.

* * *

Molding clay in a mouse trap works fine as a bait and lasts a long time too.

* * *

Hot alum water will destroy insects.

* * *

Rub chigger bites with an aspirin tablet; slightly dampened.

* * *

Cloves on pantry shelves well exterminate ants.

CANNING

When making jelly and jam hang a piece of string over the edges of the glass before pouring in paraffin. This makes it easier to remove paraffin when opened for table use.

* * *

A vegetable brush is just the thing to remove scum from jelly or soup. Try it.

APPLE BUTTER

(A) When making place 3 large marbles in kettle. Prevents popping.

* * *

(B) When making add a little salt when it starts to cook. Saves sugar, is richer in flavor.

* * *

To clean can lids, put lids in a pan. Cover with sweet milk, let stand till clabbered, then take out and wash. They are like new.

* * *

A little lime kept on shelves where jellies or preserves are stored, will usually prevent formation of mold.

* * *

Jam or jelly that is hard or sugary will be like new if you leave it in a warm oven until the sugar softens.

THINGS TO REMEMBER WHEN MAKING JELLIES AND JAM

That the cooking period should be as short as possible.

That a large flat kettle is better for cooking than a deep one.

That a slightly under ripe fruit should be used for making jelly.

That $\frac{3}{4}$ cup sugar to each cup of juice is a good general proportion.

That too much sugar is the most frequent cause of jelly failure.

That strong, dark colored jelly results from the long cooking

That sugar should be added to cold juice. Boiling the juice without sugar results in destruction of pectin.

* * *

New Preserving Method: If you are interested in "extra-special" preserves, freeze the fresh fruit in season and make it into preserves as you need it. Laboratory tests at the Illinois College of Agriculture indicate that this method is superior to the old one of making the preserves when the fruit is in season.

* * *

Strawberry preserves and raspberry jam were made from frozen fruit and stored for six months. They were just as bright in color and fresh in flavor as products made and served while the fruit was in season. They were better than products made the fresh fruits and stored six months - even when storage conditions were excellent.

* * *

Jellies made from frozen berries were superior to those made from the fresh fruit. The freezing and thawing broke down the cells of the fruit and allowed the natural colors to dissolve in the juice. As a result no heating of the fruit was necessary for extracting the juice.

* * *

To Harden Jelly: After jelly glasses have been filled and allowed to cool and still the jelly has not hardened, place the glasses in a pan of cold water and set in the oven, allow them to cook until stiff.

* * *

A little borax sprinkled in empty jars will keep them sweet and fresh until needed again.

* * *

To remove stubborn lids from fruit jars. Place jar top in boiling water for a short time and lids will come off easily.

* * *

Add 2 tablespoons vinegar when canning strawberries this will retain the red color of the berries.

How To Prevent Mold in Jelly: If circles of tissue paper the size of the tops of jelly glasses are dipped in vinegar and placed on top of jelly or jam they will not mold.

You can make jelly much clearer and more attractive looking by straining the fruit and juice through a flour sifter. It saves a lot of time and effort too.

If you put a teaspoon of butter in cold juice before you boil jelly you will not have a scum on the jelly.

If you wash strawberries thoroughly before stemming there will be no waste and your berries will stay firm.

At jelly-making time of year, it is a great comfort to know of a reliable jelly test. Dip a silver fork into the boiling jelly, and if it fills in between all the tines of the fork the jelly is done. If not, cook a little longer until it fills in between the tines instead of dripping thru.

To keep crystals from forming in grape jelly, prepare the juice for jelly and let it stand overnight in cool place; then dip out the juice and restrain.

In determining when the jelling point has been reached, place some of the jelly on a cold plate and draw a path through it with the point of a spoon. If the path stays without the jelly running together, the jelling point has been reached.

Prevent Jam from Burning: When making jam or marmalade, rub the bottom of preserving pan with a little oil. It prevents burning.

To economize on sugar when making jam, let the fruit boil for about 10 minutes before adding sugar. Only about $\frac{1}{2}$ of the usual amount of sugar will be needed.

Make sauerkraut when the moon is new until the first quarter, and the juice will stay on until it is used.

To wash sweet potatoes for storing, place in wire basket and dip up and down in tub of water. They must be handled carefully to prevent bruising.

When canning tomatoes, put onions and peppers in with them. This is grand with rice or macaroni and it is all ready to use.

When putting up fruit put some melted paraffin in the lid to make it airtight.

Store apples with potatoes. It will keep the potatoes from sprouting. Use 1 part apples to 4 parts potatoes.

That teaspoon of your metal measuring spoons make a dandy gadget for coring fresh pears for canning, salads or desserts. Cut pears in half and then run metal teaspoon around the core. Presto, out it comes in a jiffy.

To keep pickles from shriveling add one heaping tablespoon of alum to first salt water.

Use only sack salt for pickles and kraut because other salt has been treated, thus will soften, discolor, and give unpleasant taste.

To keep dill pickles crisp, add a teaspoon of alum to the liquid when pickles are canned.

When canning pears add a few drops of food coloring to a jar or two. The colored pears will provide that extra touch in holiday desserts or salads.

When canning corn, place cob in angel food tube and cut off the corn. The corn will fall into pan.

For a different and delicious flavor, add a small section of orange (rind and all) to each jar of pears as you can them.

When preparing pears or peaches for canning add a teaspoon salt to the water in which they stand to prevent them from turning brown.

Do not peel pears for canning, scald as you do tomatoes and the skins will slip off.

Syrup Table for Fruits: Thin syrup, 1 part sugar to 3 parts water; Medium syrup, 1 part sugar to 2 parts water; Thick syrup, 1 part sugar to 1 part water.

CANNING TIME TABLE

(For Fruits, Tomatoes and Pickled Vegetables)

Minutes required to process either pints or quarts in boiling water bath at 212 degrees F.: Apples, 15 minutes; apricots, 20; beets (pickled), 30; less-soft berries (except strawberries), 15; red raspberries and other soft berries, 20; cherries, 15; peaches, 20; pears, 20; pimientos (ripe) 40; plums, prunes, 15; rhubarb, 10; sauerkraut 25 for pints, 30 for quarts; strawberries, 15; tomatoes, 10; tomato juice, 15; fruit juice, 5; fruit purees, 20.

Processing time is for hot-packed food, as near boiling as possible when processing starts.

Canning Arithmetic: If the jars and fruit don't come out even when you are canning, better sit down and do some figuring before you start to can. Here are some tips to help you - Apples, 1 bushel (50 pounds) cans 17 to 20 quarts; Apricots, 4 baskets or crates (1 bushel) cans 20 to 25 quarts; Berries, 24 quart crate cans 15 to 24 quarts; Grapes, 1 bushel (48 pounds) cans 16 to 20 quarts; Pears, 1 bushel (58 pounds) cans 20 to 24 quarts; Peaches, 1 bushel (50 pounds) cans 18 to 20 quarts; Pineapples, 15 pineapples yields 30 pints; Plums, 1 bushel (56 pounds) cans 24 to 30 quarts; Tomatoes, 1 bushel (56 pounds) cans 15 to 20 quarts.

Don't fill containers too full.

Place fruits that darken easily (pears and peaches) in a salt bath of 2 teaspoons salt to 1 quart water, then rinse in clean water just before packing.

Use soft water for blanching and precooking peas; it helps to prevent cloudiness.

To prevent shrinkage of fruit in the jar, pack hot.

One tablespoon vinegar to each quart beets will help retain their color.

Fruit juices may be canned or bottled when left over, without sugar, and used later as needed by combining with gelatine. Left-over fruit juices may also be used in lemonades, for mincemeat, basting roast or fowl, or to cover baked ham.

Emery cloth gives one a better grip for unscrewing jar tops, puts an edge on kitchen knives and will remove stains from metal portion of stove.

When canning catsup, pour off the watery liquid on top of tomatoes after running through sieve. Your catsup will have a bright red appearance and cooking time will be cut in half.

If your water bath canner does not have a rack, stretch an old rubber ring around the middle of each jar. This prevents the jars from bumping together and breaking while they are being processed in the canner.

For foods which have been blanched for freezing, add ice cubes to the water in which they are to be chilled to hasten the chilling and retain the full flavor.

To label jars of food. Write on the jar while it is still hot with a bright colored crayon.

Sticking Jar Tops - To keep jar tops from sticking, rub a little melted wax on the inside screw top cover. When ready to open, simply pour hot water over the top to melt the wax. Or rub a little lard on the inside screw top cover and jar tops won't stick.

Flaps cut from old unsealed envelopes can be used to label jars of fruit or preserves.

When canning, select only the perfect and fresh products. Imperfect and irregular shaped fruits and vegetables may be used in jams and preserves.

To store carrots or turnips, cut the tops fairly close, then dip both ends in paraffin and place in lard can, putting lid on tight and they will keep fresh and tender.

LAUNDRY

An old pair of curling irons makes an excellent gripper to use in dyeing garments.

Q. How can I launder a man's tie successfully? A. Before washing the ties, baste them carefully to prevent the lining or padding from becoming lumpy. Remove the basting before ironing and the ties will look as when new.

To renovate a dust mop, put a large tablespoonful of concentrated lye in an old pail half full of boiling water and let the mop boil in it. After rinsing several times the mop will be as good as new.

To press knitted garments, trace the outline desired on a clean piece of muslin and pin the garment over the muslin to conform to the pattern. Cover with a dry pressing cloth, then with a damp cloth and press with a medium hot iron until dry.

Turn printed washables inside out on the line. This prevents sun fading.

To keep the little tufts on a chenille bedspread fluffy, hang the wet spread on the line with tufts inside. Rubbing together makes them fluffy.

When you are ironing keep a pair of scissors handy to clip threads, ravelings and raw ends of lace and ribbons. It pays big dividends.

When you wash baby's bonnet, fit it over an inverted bowl to dry. Helps the bonnet hold its shape.

To wash colored calicos, dissolve, say 10 cents worth of sugar of lead in six to eight quarts of pure water (rain water is best), and after the garments are washed and rinsed, let them be dipped in and rung out. It not only sets the color, but keeps it.

Launder the laundry bag. If you use a cloth bag for soiled clothes, be sure to launder it frequently to keep it in an odorless condition.

One-half cup of household ammonia added to rinse water will brighten colored clothes.

Handy clothespin bag may be made using a coat hanger. Use any durable material, shape top to the coat hanger, and sew firmly, leaving one end open halfway down the side so that pins may be reached easily. The bag may be hung on the line and pushed along for convenience.

To set color in garments: 2 tablespoons turpentine and 1 handful of salt. Pour boiling water over this, then put garment in and leave it until water is cold.

To keep handkerchiefs, socks or other small pieces from wrapping around washing machine wringers, fold them inside towel and run through.

When laundering curtains of voile, scrim or any material which has to be ironed, if they are folded so selvage ends are together and ironed they will hang perfectly even and straight.

When hanging skirts and trousers to dry, they should be pinned firmly to the line at the waistband. This makes the pulling lengthwise.

To whiten laces, wash them in sour milk.

Clothes do not freeze on a wire clothesline if first wiped with kerosene cloth.

When ironing shirt collars, place a bath towel under collar and iron on wrong side.

Place a piece of beeswax between two pieces of flannel and rub your iron on them occasionally. It will keep the iron clean and make it run smoothly.

Ribbon or lace will dry flat after washing and need no ironing if it is smoothed around a clean bottle to dry.

A scorched spot on woolens may be removed by brushing the spot with fine emery paper

To remove burned-on starch from your iron, sprinkle salt on a sheet of waxed paper and slide iron back and forth several times. Then polish it with silver polish until roughness or stain is removed.

Instead of trying to iron rickrack on the right side of the garment, turn the article. The rickrack can be pressed perfectly flat from the wrong side.

To make shadow embroidery stand out well, lay it right side down on a turkish towel when ironing. You will be delighted with the results.

When ironing a man's shirt, button the sleeves together. That way they do not touch the floor.

Don't throw away that broken phonograph record; it will come in handy when doing the laundry. It is excellent for smoothing an iron that sticks. Just rub the appliance over the surface.

To remove scorch from linen or cotton cloth at ironing time, dip a piece of old cloth in peroxide, lay it on the scorched part and rub with a hot iron, not too hot. If the scorch is not too deep, every trace of the stain will disappear. If the first application does not remove all the stains, repeat.

If you can't get around to ironing all the clothes that you have sprinkled, wrap the leftovers in waxed paper and place them in the refrigerator. This will keep them from souring or mildewing and will also give them a nice smooth finish when you iron them.

Put a small amount of cologne in the water to be used for sprinkling clothes. Makes ironing pleasant and freshens dresser drawers and closets.

If cottons scorch while ironing, plunge into cold water immediately and let stand 24 hours. The scorched areas will disappear.

When storing linens, leave them unstarched as the starch rots them.

Scorch—All washable material should be treated with soap and water, then bleached in the sun. If the soap and water does not remove it, try a small amount of hydrogen peroxide using the swabbing or sponging method. Rinse the peroxide out well.

Screen door hooks, fastened to the ends of an indoor clothes line, make a quick method of putting up and taking down the line. Put screw eyes into opposite walls or supports.

Household ammonia will take out scorch stains

Pad both sides of the ironing board, making one side thick with toweling for ironing buttons, etc. Iron these on the wrong side with the right side on the soft padding.

After washing cotton or silk gloves, rinse them by holding them under the cold water faucet so the fingers are inflated with water. Then let them drip dry on the same line and they will dry without twisted fingers.

When washing colored material, a teaspoon of Epsom Salts to each gallon of water will prevent even the most delicate shades from fading and running.

To remove scorch from a garment, take a clean, soft cloth moistened with vinegar and rub over discolored area, then take another clean cloth dampened with water and rub the area again. Now, continue pressing or ironing garment.

To keep your fingers warm when hanging clothes on winter wash days, put a hot water bottle in the clothespin bag.

Rub the electric iron once a week with paraffin applied in a soft cloth. This will keep the iron clean and smooth.

Insert a teaspoon in the toe of your nylons when hanging them on the line to prevent blowing and snagging.

When making starch, while it is still hot, drop into it a piece of alum about the size of a pea, and stir until it is dissolved. This will prevent the starch sticking to the irons.

A slice of lemon in the water in which clothes are boiled will make them whiter.

In hanging up the family wash, pin up one pillow slip with the open end up. Then when ready to bring in the laundry, put all the small pieces into that slip, waiting and ready. It will save considerable time when you sprinkle and iron.

When you recover your ironing board, first cold starch the cloth and then tack it on while it is damp. It will be perfectly smooth and tight and will stay clean for a much longer time.

Wet colored garments, if wrapped in waxed paper, can't discolor other damp clothing in the laundry basket.

Cold starch: When cold starch is used for garments, a little soap lathered in the starch water will render clothes much easier to iron.

Starch rag rugs very stiffly and they will lay straight

If your water is very soft, add a cup of vinegar to rinse water and the suds will come out of clothes easily.

Delicate colors in wash materials will not fade if they are soaked in luke warm water, to which a few drops of turpentine has been added before they are put into the sudsy water for washing.

Yellow and dingy clothes may be whitened by adding to the boiling water, enough bluing to make it slightly blue. Boil the clothes as usual.

Sprinkle clothes right on the line if you have a garden hose (turn on fine spray). Roll clothes as you take them down.

A little cologne sprinkled on the ironing board just before ironing pillow cases and lingerie will give a delicate but lasting odor.

Keep a wet sponge handy when ironing. It's just the thing to dampen any spots which have dried out.

If you get too much bluing in your wash, rinse clothes in clear water to which a small quantity of vinegar has been added.

Colored cotton fabrics, which have been soaked overnight in strong salt water, will not fade.

To remove a scorch from clothing, rub with a lemon and put in the sun.

When ironing pockets in little girls' dresses, if the pockets are fancy, gathered, or smocked type, stuff them with soft tissue paper before ironing and you'll be delighted with the professional results.

To remove scorch from clothing; wet cloth in peroxide; lay over scorch spot and press with warm iron.

A few drops of turpentine in the suds on wash day will loosen the dirt and whiten the clothes.

To put new life in a soiled powder puff, wash it in warm suds, scrubbing the bad spots with a fingernail brush. But do not lay it out flat to dry. Pin it instead to the sunny side of a window curtain so the air can get at it.

A clean fly swatter makes an efficient clothes sprinkler. You can do several pieces at once.

A little vinegar added to the water in which you rinse silk stockings will increase their elasticity and make them practically runproof.

Birthstones and Flowers

MONTH	STONE	FLOWER
January	Garnet	Snowdrop
February	Amethyst	Primrose
March	Blood Stone or Aquamarine	Violet
April	Diamond	Daisy
May	Emerald or Green Beryl	Lily of the Valley
June	Pearl or Moonstone	Rose
July	Ruby	Sweet Pea
August	Sardonyx	Gladiolus
September	Sapphire or Dark Blue Corundum	Aster
October	Opal or Tourmaline	Dahlia
November	Topaz or Citrine	Chrysanthemum
December	Turquoise or Lapis Lazuli	Poinsettia



Wedding Anniversaries

1st—Clocks	15th—Watches
2nd—China	16th—Silver Holloware
3rd—Crystal and Glass	17th—Furniture
4th—Electrical Appliances	18th—Porcelain
5th—Silverware	19th—Bronze
6th—Wood	20th—Platinum
7th—Desk and Pen and Pencil Sets	25th—Sterling Silver Jubilee
8th—Linens and Laces	30th—Diamond
9th—Leather	35th—Jade
10th—Diamond Jewelry	40th—Ruby
11th—Fashion Jewelry and Accessories	45th—Sapphire
12th—Pearls and Colored Gems	50th—Golden Jubilee
13th—Textiles and Furs	55th—Emerald
14th—Gold Jewelry	60th—Diamond Jubilee

Presidents of the United States

1 George Washington 1789-1797	19 Rutherford B. Hayes 1877-1881
2 John Adams 1797-1801	20 James A. Garfield 1881-
3 Thomas Jefferson 1801-1809	21 Chester A. Arthur 1881-1885
4 James Madison 1809-1817	22 Grover Cleveland 1885-1889
5 James Monroe 1817-1825	23 Benjamin Harrison 1889-1893
6 John Quincy Adams 1825-1829	22 (Second Term)
7 Andrew Jackson 1829-1837	Grover Cleveland 1893-1897
8 Martin Van Buren 1837-1841	24 William McKinley 1897-1901
9 William H. Harrison 1841-	25 Theodore Roosevelt 1901-1909
10 John Tyler 1841-1845	26 William Howard Taft .. 1909-1913
11 James Knox Polk 1845-1849	27 Woodrow Wilson 1913-1921
12 Zachary Taylor 1849-1850	28 Warren G. Harding 1921-1923
13 Millard Fillmore 1850-1853	29 Calvin Coolidge 1923-1929
14 Franklin Pierce 1853-1857	30 Herbert Clark Hoover .. 1929-1933
15 James Buchanan 1858-1861	31 Franklin D. Roosevelt .. 1933-1945
16 Abraham Lincoln 1861-1865	32 Harry S. Truman 1945-1953
17 Andrew Johnson 1865-1869	33 Dwight D. Eisenhower 1953-
18 Ulysses S. Grant 1869-1877	

State Capitals

Alabama Montgomery	Nebraska Lincoln
Arizona Phoenix	Nevada Carson City
Arkansas Little Rock	New Hampshire Concord
California Sacramento	New Jersey Trenton
Colorado Denver	New Mexico Santa Fe
Connecticut Hartford	New York Albany
Delaware Dover	North Carolina Raleigh
Florida Tallahassee	North Dakota Bismarck
Georgia Atlanta	Ohio Columbus
Idaho Boise	Oklahoma Oklahoma City
Illinois Springfield	Oregon Salem
Indiana Indianapolis	Pennsylvania Harrisburg
Iowa Des Moines	Rhode Island Providence
Kansas Topeka	South Carolina Columbia
Kentucky Frankfort	South Dakota Pierre
Louisiana Baton Rouge	Tennessee Nashville
Maine Augusta	Texas Austin
Maryland Annapolis	Utah Salt Lake City
Massachusetts Boston	Vermont Montpelier
Michigan Lansing	Virginia Richmond
Minnesota St. Paul	Washington Olympia
Mississippi Jackson	West Virginia Charleston
Missouri Jefferson City	Wisconsin Madison
Montana Helena	Wyoming Cheyenne

Kitchen Measures

60 Drops	1 Teaspoon	2 Cups Solid Meat	1 Pound
2 Teaspoons	1 Dessertspoon	2 Cups Butter (or Shortening)	1 Pound
3 Teaspoons	1 Tablespoon	1 Pound Brick Butter	2 Cups
4 Tablespoons	1/4 Cup	9 Medium Sized Eggs	1 Pound
16 Tablespoons	1 Cup	4 Tablespoons Flour	1 Ounce
2 Cups	1 Pint	2 Teaspoons Butter or Salt	1 Ounce
2 Pints	1 Quart	1 Ounce Chocolate	1/4 Cup Cocoa
4 Quarts	1 Gallon	1 Sq. Bitter Chocolate	1 Ounce
11 Quarts	1 Peck	1 Peck Tomatoes	15 Pounds
4 Pecks	1 Bushel	1 Bushel Plums	50 Pounds
16 Ounces	1 Pound	1 Bushel Pears	48 Pounds
2 Cups Liquid	1 Pound	1 Bushel Peaches	48 Pounds
4 Cups Flour	1 Pound	1 Bushel Apples	44 Pounds
2 Cups Granulated Sugar	1 Pound		

CONTENTS OF CANNED FRUITS AND VEGETABLES

No. 1 Can	1 1/2 Cups	No. 2 1/2 Can	3 1/2 Cups
No. 2 Can	2 1/2 Cups	No. 3 Can	4 Cups

OVEN TEMPERATURES

Fahrenheit

Slow oven	250 to 350
Moderate oven	350 to 400
Hot oven	400 to 450
Very hot oven	450 to 550

ROASTING TIME and Temperatures

	Time	Temp.	Per Pound
Beef - - Rare	300	18-20 min.	
Beef - - Medium	300	22-25 min.	
Beef - - Well Done	300	27-30 min.	
Filet of Beef	500	20-30 min.	
Roast Lamb	300	30-35 min.	
Pork	350	25-30 min.	
Veal	300	30-35 min.	
Fish	400	15-20 min.	
Chicken	300	25-30 min.	
Duck, Goose	300	20-25 min.	
Turkey	300	20-25 min.	

TIME AND TEMPERATURE

Temp. Time

Bread, Yeast	375	1 hr.
Cake, Angel or Sponge	325	1 hr.
Cookies, Plain	375	10-15 min.
Cream Puff Shells	450	20 min. then 325 20 min.
Custards	350	40 min.
Cup Custards	350	30-35 min.
Fish, Baked, Stuffed	400	1 hr.
Fish, Fillet	450	25 min.
Pudding, Indian	400	30 min.
Pie, One Crust	450	10 min. then 325 30 min.
Parker House Rolls	400	15-20 min.
Steak, Baked—		
SEAR at 500	20 min. then	
BAKE at 275	30-35 min.	

Holidays in the United States

Jan. 1 - - New Year's Day (all states and Territories).	Aug. 16 - - Battle of Bennington (Vt.).
Jan. 8 - - Battle of New Orleans (La.).	Sept. - - (1st Monday) Labor Day (All States and Territories except Ala., Wyo., and the Philippines).
Jan. 19 - - R. E. Lee's Birthday (Ala., Ark., Fla., Ga., Miss., N. C., S. C., Tenn., and Va.).	Sept. 6 - - Lafayette Day. Not a legal holiday, celebrated in N. Y. and 10 other States.
Jan. 20 - - (in 1933) Inauguration Day (every Fourth year thereafter, District of Col.).	Sept. 9 - - Admission Day (Calif.).
Feb. 12 - - Lincoln's Birthday (Alaska, Cal., Colo., Conn., Del., Ill., Ind., Ia., Kan., Ky., Mich., Minn., Mo., Nebr., Nev., N. J., N. Y., N. Dak., Ohio, Pa., S. Dak., Tenn., Utah, Wash., W. Va., Wyo., and by Governor's proclamation in Mass.).	Sept. 12 - - Defenders' Day (Md.).
Feb. 12 - - Georgia Day (Ga.).	Oct. 12 - - Columbus Day (Ark., Ariz., Calif., Colo., Conn., Del., Fla., Idaho, Ill., Ind., Kan., Ky., La., Me., Md., Mass., Mich., Mo., Mont., Nebr., Nev., N. H., N. J., N. M., N. Y., N. Dak., Ohio, Ore., Pa., R. I., Tex., Utah., Vt., Wash., W. Va., also in Puerto Rico. In Ark. and Kan. it does not affect notes or judicial proceedings).
Feb. 14 - - Admission Day (Ariz.).	Oct. 12 - - Fraternal Day (Ala.).
Feb. 22 - - Washington's Birthday (all States and Territories).	Oct. 16 - - Alaska Day (Alaska).
Mar. 2 - - Sam Houston Memorial Day (Tex.).	Oct. 31 - - Admission Day (Nev.).
Mar. 25 - - Maryland Day (Md.).	Nov. - - (1st Tuesday after 1st Monday), General Election Day. Every State and Territory except Alaska, District of Col., Hawaii, Ill., Mass., Ohio, Philippines, and Vt. In Ill. it is a legal holiday in Chicago, Springfield, East St. Louis, Galesburg, Danville, Cairo, and Rockford. In Ohio it is a legal holiday. In Maine it is a legal holiday only as to the courts, which also close on the State Election day (biennially, 2nd Monday in Sept.).
Mar. 30 - - Seward Day (Alaska).	Nov. 11 - - Armistice Day generally observed.
Apr. 12 - - Passage of Halifax Resolution (N. C.).	Nov. - - Thanksgiving Day. (Every State, Territory and possession except Utah where it is observed though not on the statute books). Normally the last Thursday of Nov.
Apr. 13 - - Birthday of Thomas Jefferson (Ala.).	Dec. 25 - - Christmas Day (Every State, Territory and possession).
Apr. 19 - - Patriot's Day (Me., Mass.).	Good Friday - - (Conn., Del., Fla., La., Md., Minn., N. J., Pa., Philippines, Puerto Rico, Tenn.). In Conn. Good Friday is usually proclaimed by the Governor as a day of fasting and prayer.
Apr. (3rd Tues.) - - State election (La.).	Arbor Day is a legal holiday in many States although in some it is observed as designated by the Governor.
Apr. 21 - - Battle of San Jacinto (Tex.).	
Apr. 26 - - Confederate Memorial Day (Ala., Fla., Ga., Miss.).	
May 10 - - Confederate Memorial Day (Ky. and N. C.).	
May 20 - - Signing of Mecklenburg Declaration of Independence (N. C.).	
May 30 - - Decoration or Memorial Day (States except Ala., Ark., Fla., Ga., La., Miss., N. Mex., N. Car., S. Car., Tex.).	
May 30 - - Confederate Memorial Day (Va.).	
June 3 - - Birthday of Jefferson Davis (Ala., Ark., Fla., Ga., Ky., La., Miss., Tenn., Tex., Va.).	
June 14 - - Pioneer Day (Idaho).	
July 4 - - Independence Day (all States and Territories).	
July 13 - - Birthday of General Bedford Forrest (Tenn.).	
Aug. 1 - - Colorado Day (Colo.).	

SEWING

To evenly distribute wear on sheets, put the small hem at the top of the bed at least half of the time.

Add strip of velvet to inside band of skirt to keep blouse from slipping out.

When you are making new pillows, a small quantity of starch in the ticking will help to keep the feathers from sticking through.

It is easier to work a buttonhole with embroidery thread than with most hard twists. It lies smoother and is stronger.

If you sew the upper and lower hems of plain curtains the same width, you can reverse ends at each laundering to insure longer and more even wear.

Think twice before you darn those immense holes in juniors socks. They require too much time and are likely to be uncomfortable and cause blisters on the youngster's feet.

Sew carpet rags on the bias to avoid having a bulky seam.

When tying comforters it is a good plan to tie them first in cheese cloth, then put on the top cover. The cover may then be removed for washing with little trouble.

Pink the hem on bottom of blouse to be worn in, it will look smoother.

Use pinking shears to cut patches for work or play clothes. Then don't bother to turn under the edges. Patches don't fray.

In stitching a shirt, all patterns are made so that the seams must be stitched from the top down.

Sew a zipper on the opening of your cushion covers instead of closing them with a seam. The cushion cover can then be easily removed, laundered or cleaned and in just a jiffy put back on and zipped up.

When making a rolled hem put a row of machine stitching along edge to be rolled. Then trim edge close to stitching. It really speeds up the hand work and prevents stretching.

Use a mesh bag that fruit comes in to put leftover pieces of dress materials. You can see at a glance the piece you need for a patch.

When using buttons which will not go through a wringer on a wash dress, sew one section of a large snap on the dress, the other side of the snap on the button. The button simply snaps on the dress.

To sharpen sewing machine needle, remove the thread, and run the needle several times through thin emery cloth.

Cut your thread on the bias and the needle will be much easier to thread.

Mend a rip in a hurry, with Scotch tape. Much neater than pinning, and tape will hold on most fabrics for at least a day.

When making a dress, make a matching hanky too. Use it along with the dress and wash both at the same time. Then if dress ever needs patching, the hanky matches exactly.

Buttons sewed on with crochet cotton will rarely come off.

If you have trouble with your thread knotting when sewing try this. Always thread needle before breaking thread from spool and always tie knot in the end broken from spool last.

Scotch tape a paper ruler to your machine if there isn't a measuring guide on it.

Pin an old sock or piece of wool around the machine head for pins and needles.

When putting a hem in take a piece of pasteboard the width you want the hem and use it to measure with.

Pin or scotch tape the direction sheet for pattern to the wall near the machine while sewing.

A sink plunger makes an excellent guide when you're marking a hem line for another person. The plunger will stand alone, leaving your hands free.

Rub the end of your thread on a cake of soap before threading a needle.

Buttons sewed on with dental floss will stay on as long as the garment lasts.

Keep your spools of thread from unrolling and snarling by slipping a rubber band around each one.

Use a pair of tweezers to remove basting thread.

Mark around your pattern with crayon on a material which ravel easily and when you cut the edges will not fray.

When you are making several pair of pajamas or dresses for your child, lay materials one on top of the other and cut them all out at once.

To make buttons stay on children's outer garments longer. Sew small button underneath fabric and fasten with heavy thread to larger button.

Take a shoe bag and tack it on the inside of a closet door and on the pocket label then pattern or slip patterns, glove, edging or a special pattern you will know exactly where to find it.

Snap Shoulder Pads: Instead of sewing shoulder pads to dresses and blouses, sew snaps on the pads. Then they can be quickly removed for easy laundering.

In lengthening hems of dress, after ripping out the hem, place a cloth dipped in vinegar under the old hem seam and press with a hot iron. It will completely iron out old marks.

When adjusting the tension on your sewing machine, use different colored threads on bobbin and spool and a third color for the testing material. You will find this helps you see the stitches plainly.

Bias tape, uses for left over pieces. Cut various colors in equal parts. Seam together by hand and press seams open. Join on this order a length of blue, pink, yellow, green, etc. Makes a pretty rainbow effect. Nice for aprons, etc.

When sewing in zippers by hand, take stitches so close, to the zipper that the needle brushes the side of the metal. A tiny back stitch gives a neat effect.

When using a new pattern, write the number of the pattern on each piece, then, when using a piece of the pattern with some other pattern, it is easy to put each piece in the proper envelope. With a yardstick, mark the "grain line" to each end of the pattern. This makes placing the pattern on the cloth easier. It really pays to pin the pattern to the cloth about every six inches, especially on soft cloth.

To avoid cutting material when removing buttons, slide a comb under the button and cut the thread with a razor blade.

After stitching up the straight seams of a dress, press open. On each side of the seam stitch $\frac{1}{4}$ inch from the seam on both sides beginning at the bottom and stitch to the top. This prevents sagging seams. Let skirt hang 24 hours before hemming.

To draw threads easily, for fringing a cloth or napkins, cut in as deep as you want your fringe, every five or six inches. Threads pull much more easily than trying to pull one thread at a time all the way through.

When sewing plastic material, baste with paper clips instead of pins or a needle and thread. This kind of cloth should not be punctured except by the permanent stitching.

When one of my ready-made dresses wears out, I often salvage the buckle and re-cover it with the material of a dress I am sewing. I pry the buckle apart and use the old covering as a pattern for cutting the new one, then I baste the new covering on or hold it over frame as buckle fits together again.

Scotch tape will mend a dress hem in an emergency.

Make partitions with cardboard in your machine drawer for different colors and sizes of buttons.

When sheets become badly worn, cut them in two in the center and sew outer edges together and hem sides and they will last for many washings.

Press a piece of mending material on the frayed side of a shirt collar when you turn it.

Hem's out of your dress? Just cover the raw edges with mending tape, press on with a hot iron. You'll have a neat, washable hem in a jiffy.

Wide-mouthed bottles make nice containers for buttons. Put light buttons and colored ones in different containers. Hooks-and-eyes and snaps are easily found in either bottle.

A small cork glued to the side of your sewing machine drawer or sewing box, makes a convenient holder for your thimble.

Sharpen your scissors by cutting sandpaper with them or snapping them together on the neck of a bottle.

A clear plastic pillow cover used as a rag or scrap bag keeps all pieces visible, and eliminates pulling out everything to find a blue patch or a red scrap for a doll dress.

When making button holes, paint with clear nail polish before cutting.

A small magnet is a wonderful convenience in the sewing machine drawer. Use it to pick up needles, pins, snaps.

If your zipper has gone stiff, close it, then run a lead pencil up and down the center. The graphite in the lead "oils" the mechanism and the zipper will work more easily.

Use a crochet hook to catch threads when removing bastings. This makes the task much easier.

After oiling sewing machine, sew through a blotter several times.

If you will stitch around buttonholes in knit underwear on the sewing machine, they won't get large and out of shape.

Put your portable sewing machine on rubber or a typewriter pad to protect the table top finish, reduce vibration and keep machine from slipping.

When men's shirts wear out across the shoulders, cut out the whole back and sew in bottom side up.

If your hands are roughened from house cleaning and prove annoying when you try to sew on silk or fine materials, wash them in alum water before starting to sew. It will make them smooth.

Dampen thin or easily frayed material, rub it with soap and let it dry before making eyelets or buttonholes.

An empty aspirin box is just right for holding the razor blade you keep in your sewing box. The blade can be found easily, and you are protected from accidental cuts.

Bright colored dirndle skirts that have been out grown make an attractive clothes bag, sew up the bottom and run cord through.

A ball of steel wool covered with a piece of bright material makes an excellent pincushion and keeps pins sharp.

To thread the sewing machine needle more easily, put a piece of white paper under the foot and the eye will show up plainly.

Save empty thread spools and wind embroidery floss on them. This prevents tangles.

Crochet large holes in woolen socks instead of darning. The mend will be more elastic and stronger.

Want a pin cushion that will hold needles and pins for years without rusting? Fill the cushion with used dried thoroughly coffee grounds.

When doing hand sewing, put a number of needles on thread. Then keep pushing them back when you use one. Saves time.

A ball point pen that has gone dry is ideal for tracing transfers. Doesn't tear the pattern as a pencil does.

Does your crochet hook work through the basket and become lost from time to time? Keep a cork on the end of the hook when it is not being used.

Use the cuffs from men's discarded shirts, to make shoulder pads for washable dresses and blouses.

Sew the top side of a snap on first. Apply chalk to the tip and press on opposite side of the closure to mark the place to stitch bottom of the snap.

When purchasing overalls for young boys, purchase them one length longer than you need and use the remainder to reinforce the knees and seat.

Press seams as they are stitched to save time and give a tailored look.

When needles have become rusty and seem unfit for use rub up and down in earth and they will be like new.

Put a small piece of white soap in your sewing basket. Stick needles and pins in it and they will run through cloth more easily.

Keep a bottle of transparent nail polish in the sewing box. When you get a new garment, touch the center of each button with nail polish. This seals the threads so they won't unravel. It's a life saver for men's shirts especially.

Tears In Upholstery: To mend a small tear in upholstery, cut strip of adhesive tape somewhat longer and wider than the tear itself. Insert tape behind tear, gently pull torn pieces back into place, then hold slightly warm flatiron against mended spot until fabric and tape adhere firmly.

Store matching buttons, cut from an old garment, between two strips of Scotch tape. The buttons can be seen at a glance, and individual buttons can be snipped off the strip as needed.

When knitting argyle socks, use an empty egg carton to hold the yarn. The different colors of yarn will fit in the sections, make a hole above each one, thus saving confusion.

If curtains hung after cleaning won't drape just right, fasten them to the sill or baseboard with small pieces of scotch tape. It's not noticable and can be removed without damage after the curtains have "settled".

In making tailored buttonholes, draw the exact size on a piece of paper and baste it to the material. Stitch right over the pattern. The paper folds away and you have a perfect form for the buttonholes.

It is easy to thread a needle with yarn or embroidery floss if you take a piece of sewing thread, fold it and put the loop through the eye of the needle, then put the yarn through the hoop and pull sewing thread and yarn back through.

Old felt hats make attractive hot pads for the table and pot holders for the kitchen. Wash and iron and bind edges with bias tape.

Holes in thin curtains may be repaired by putting piece of paper over the hole and running over it with the sewing machine several times. Paper will come out by dipping in water, or picking out.

To keep buttonholes from tearing place a snap just below the last button.

Keep a large cork in your sewing machine drawer for loose pins and one in a kitchen drawer for thumb tacks.

Stitch new wash cloths on the machine through the button-hole edge and they will not ravel.

When patching sheets sew a little colored thread in the hem. This way you can tell whether a sheet is patched or not before unfolding it. If it is badly patched, put in two colors of thread. This saves time and embarrassment when company comes.

If your thimble is too large, try putting a strip of adhesive tape around the inside.

If the hem-stitching on your linens wears out, buy feather stitched braid to sew over it. This makes a neat appearance and it will look like hand work.

Keep a package of invisible hairpins in a sewing machine drawer. When you remove buttons thread them on a hairpin, fasten and drop in the button box.

A large scrap book makes a handy file for patterns. Paste pages together in pairs, leaving tops open, to form envelopes. Paste picture of pattern on the scrap book envelope, in which it has been filed.

Recipe For A Rosebud Quilt: Take 16, 450 pieces cut size of a milk bottle cap; turn edges carefully and gather toward center, fasten securely; results should be size and not unlike a tiny forget-me-not blossom. Join seven of these small flowerets, six surrounding a center one all a different print, harmonious is one small rose. Continue until you have sufficient roses for a good-sized bed spread. Fasten roses securely together and you have one of the most beautiful bed coverings imaginable.

Yarn raveled from a knitted or crocheted garment can be made perfectly straight and smooth by winding it around a board, then dampening it well with water. Let it dry on the board, and it will be as straight as new knitting yarn.

Machine stitching will pull out easily if you will cut the bottom thread every half inch or so and then pull the top thread.

To save mess when sewing, Scotch tape a paper bag to the sewing machine and put all the threads and scraps to be thrown in it, eliminating a lot of work of cleaning up the threads, etc. that always accumulate.

Threads Off Wool Rugs: After a busy day of sewing rinse a mop in clean water, wring and brush lightly over your rugs. This will remove threads which have collected on wool rugs.

To transfer feathers from old pillows to new covers, sew ends of new and old tubing together and shake feathers into new tubing, no feathers will be lost and ends of new pillows may be sewed easily.

File away patterns according to size when you finish using them.

Rough hands are annoying when one is sewing sheer fabrics. Wash the hands in warm water to which starch has been added. The hands will be soft and velvety.

When a zipper is difficult to work, pick up a bit of petroleum jelly on a thin stick and push it down into holes on each side of the gadget that closes logs. Close zipper half way, add a bit more lubricant, finish closing zipper, and wipe away excess. Work zipper up and down several times to complete job.

Crochet a length of twine in with the silk stockings you crochet into a rug so as to keep the finished rug from stretching out of shape. The twine can be bought in the proper color or dyed to match.

When zippers fail to open and close without catching, rub them with wax; a piece of a candle will serve.

Sew small white snaps on the two bottom corners of your curtains and about one-third of the way up from the bottom. When cleaning or airing the room, snap up the curtains and they will not get wet or soiled.

Oil cloth quilt patterns do not wear or tear like paper patterns or ravel like cloth.

When mending heavy clothes, run thread over Parawax.

When you lengthen overalls for fast growing boys, it usually leaves a white line on the fabric. To get rid of this, rub the line with a blue crayon and press with a warm iron. This same trick works for girls dresses, if you get the right color crayon.

Put a piece of material and a button or two for each garment made into a scrap book used for that purpose. When a button has been lost, or you need a patch, it is easy to get out the scrap book and locate the needed item.

Kitchen or bathroom shades may be made of oilcloth to match the color scheme of the room.

When making children's dresses, put a one and one-half-inch tuck on the under side of the hem. They are then easy to lengthen, and the tuck does not show at all.

Stick baby's safety pins into a bar of soap instead of a pin cushion. This method is perfect for keeping pins sharp enough to slip through several layers of material.

Sewing machines require daily oiling and cleaning if they are used continuously all day.

To keep silk thread from unwinding and wrapping around spindle of machine, cut a circle of felt and place on spindle, then put spool on top felt.

Belt too tight? A red-hot steel knitting needle will make nice round additional holes in a leather belt.

String your pearls with dental floss.

When doing hand sewing with double thread, tie a knot in each thread, instead of tying them together and the thread will not tangle.

When sewing oil cloth on the machine, sprinkle with talcum powder to keep it from slipping.

Hat veils may be renewed by pressing between wax papers.

If your hands are roughened from house cleaning and prove annoying when you try to sew silk or fine materials, wash them in alum water before starting to sew. It will make them smooth.

When you are stuck about making the hem hang straight on a skirt, you won't have to bother Mrs. Jones next door. Just select a window sill that will hit you about the hips. Mark a chalk mark on the edge of the sill, then do a turn around, allowing the chalk to mark the skirt. By measuring down from this chalk mark, your new skirt will hang just right.

Your gloves won't be lost or strayed if you sew a loop of elastic into the sleeve of your coat into which you can slip your gloves as you take off the coat.

MISCELLANEOUS

A nail makes a handy stopper for a tube of adhesive when the cap is lost.

To keep cheese, wring a cloth out of vinegar water and wrap cheese in it. Wrap in waxed paper and store in refrigerator.

Place the egg in a pan of water. If fresh, it will lie on its side. If a few days old, it will tilt upwards. If stale, it will stand on end. If very old, it will float.

To make carrots curl slice very thin lengthwise. Drop in ice and water, the curl is natural and permanent.

1 tablespoon "Vel" in bathtub leaves no ring after bath.

Cellophane should be removed from lamp shades before using them, because the heat from the bulb shrinks the cellophane and tends to pull the shade out of shape.

When mending a large hole in a sweater, reinforce the hole with net. This forms a good foundation for darning, and will prevent puckering.

A bent pipe cleaner is useful in getting dirt out of the corner of a camera. Bend half an inch over sharply to get a covered end.

When peeling onions, put a slice of bread in your mouth.

To have electric switches visible at night, paint with luminous paint.

When lining dresser drawers or cupboard shelves, cut 3 layers of paper. Place all at once. When the top one is soiled, slip off the top one and there's a clean one ready.

Pour cold water into the upper glass to contract it, and then immerse the lower glass into warm water to expand it. They can then be separated very easily.

Rub scissors with butter to cut up marshmallows.

During last winter's icing conditions I found our windmill type force pump which is hand operated, iced over so it was impossible to pump with it until the ice was removed. To prevent a recurrence we placed a large paper bag, such as 100 pound sugar bag or even fertilizer bags, over the pump. This didn't interfere with pumping and we left the bag on until the icing was over. Also I place a quart size measuring cup over the spigot on the fuel oil tank to prevent it from being iced down.

It's easy to remember anniversaries and special days with a greeting if you select all your cards at one time. Address the envelopes and index them according to the date they should be mailed.

You'll never lose your pie plate at a church or community supper if you don't take it. Make your pie on a plate lined with aluminum foil. After the pie is baked, slip the pie-in-foil on a piece of cardboard.

Leaf from grandpa's diary. Sprinkle talcum powder into new shoes. They will seem much more comfortable when first worn.

Fire Extinguishers: Throw baking soda on blaze. It smothers the fire by generating carbonic acid gas which envelopes the flames and extinguishes the fire.

A dry mop can live side by side with an ironing board in a crowded closet, without harm, if the mop wears a paper bag over its head. So, too, with a broom.

When paring fruits or vegetables, put the scraps on a piece of towel or newspaper on the kitchen counter. You can fold up and throw the peeling into the garbage can without any soil or muss.

Milk and butter should be kept in closely covered vessels, as they readily absorb flavor and odor from other articles.

You can double the life of your enameled pails, vacuum jugs, etc. and prevent them from marring floors and furniture, by cementing a rubber ring to the bottom, open innertube, measure with bottom of pail, mark and cut to fit, glue on with permatex or other waterproof glue.

When the corners of a rug turn up, put a wet cloth over them and iron.

An easy made funnel for filling salt and pepper shakers can be made by using the corner of an envelope and cutting off a small portion of the tip.

Where wallpaper doesn't stick tight on wall, put 1 cup of syrup in 1 gallon of paste.

Onions will not make the eyes water if scalding water is poured over them before they are peeled.

Nut meats will come out in halves, if soaked overnight in water before cracking.

Never put cold water in a hot utensil, until utensil has cooled to room temperature. Sudden changes in temperature may cause the metal to warp - resulting in uneven bottoms.

Take tobacco cans and paint white. Then trim with decals or trim to match your kitchen. Tack them up by the covers. Put cactus plants or some small plant in them.

When putting loose knobs back on dresser drawers, dip the screws in a little clear fingernail polish or shellac before resetting them. They'll turn more easily, the shellac (or nail polish) will retard rusting and when it hardens, those screws will be really set.

Cheese can be sliced thin if the knife is heated first.

To keep tiny cracks from forming on inside of new earthenware dishes, place them in pan of cold water. Then bring the water slowly to a boil and let it boil for about two minutes.

Dissolve copperas and lye in drain pipes to clean and disinfect them.

An ordinary shoe buffer, a clean one, is fine for polishing furniture, especially pieces with curves and molding. The soft pad adapts itself to uneven surfaces.

Fine sandpaper makes a good pattern for quilt blocks. Material laid on it won't slip so badly while cutting out blocks.

Frozen water pipes can be thawed with salt if in a vertical position and open at the upper end. Put in plenty and give it time.

To prevent waffles from sticking to the waffle iron, heat the waffle iron and rub paraffin over it.

To mend plastic toys or kitchen gadgets, hold a lighted match to broken edges, melting edge; push together and it will hold.

Spinach may be the broom of the stomach, but sauerkraut is the vacuum cleaner.

To remove dents in a wooden bowl or bread board, cover the dent with a damp cloth and steam with an iron.

If you put sugar in a salt shaker, you have an easy way of sprinkling it on cut out cookies, sliced tomatoes, or grapefruit. Use a larger salt shaker, so as not to confuse it with salt.

Kitchen drawers that stick and jerk will open smoothly if you rub a little soap in the grooves in each side.

The plastic tips of women's umbrellas sometimes crack and fall off. When this happens, you can replace the tip with a cap from a large perfume bottle. Clear nail polish makes a good adhesive for attaching the cap to the umbrella.

A common clothespin, split in half makes 2 ideal and economical pan scrapers which do not rust or scratch enamelware or precious aluminum.

Tie paper sacks over bunches of grapes and they will keep on the vines many weeks longer.

Don't forget that if you want to keep medicine or other liquids from seeping out of the bottle, you should dip the cork in melted paraffin

Mark your favorite recipes in a cook book with red seals or stars.

To clean water bottles, cut lemon into small pieces, put into bottle, add a little water, and shake briskly for a few minutes; empty contents out, rinse with lukewarm water and the bottle will become clear as a crystal.

To remove lime deposit from jars that have been used in cold packing use your S O S pads.

Boil potatoes or carrot peelings in the teakettle to remove lime.

Candles last longer if placed in refrigerator for a few days before using. They hold their shape better and burn slowly after this treatment.

When tying up a package for mailing, wet the cords. They tighten as they dry, holding the package more securely.

To stop a fire in a chimney, close all windows and doors, shutting off ventilation, and hold a wet blanket in front of the fireplace to prevent draft from going up the chimney.

The blade of a knife passed through a flame will slice fresh bread more smoothly and easily than a cold blade.

When scalding a chicken add 1 teaspoon soda to the boiling water, then the feathers will come off easier and the flesh will be clean and white.

By dipping a new broom in hot salt water before using, will toughen the bristles and make it last much longer.

If your glue becomes hardened in the bottle, just add a little vinegar to soften it.

In cleaning the inside of electric refrigerator, add a tablespoon soda to rinse water, to keep it fresh and clean.

Caulking compound can be used for puttying windows and to remedy defective flashings, where there is danger of leakage and will keep sand and dust from coming in.

Put salt on the snow or ice on your steps and the walk, and it will quickly melt it.

A new bobby pin makes a fine substitute for paper clip.

A small paint brush kept in the kitchen in a handy place will help you keep the crumbs from your toaster.

If a clothes closet seems damp, keep a small pan of lime there renewing the lime every two or three weeks.

If you have trouble opening a jar of home canned fruit try this: Turn the jar upside down in hot water deep enough to cover the lid. Let it stand for a few minutes then unscrew it as usual.

Better than glue for mending broken glassware is melted alum. It holds well and does not show.

Save old match boxes and use them for molds when making homemade soap. Simply tear away the box portion when ready to use.

To catch mice, place a gumdrop in the trap, instead of bacon or cheese. When the mouse goes to eat the gumdrop his or her teeth gets stuck and causes the trap to go off.

To make the address plain on a parcel post package use a match stick instead of a pen.

When painting smear windows with lard. Rub off with soft cloth or paper and wash in usual way.

Do not throw away that old popcorn. If you can't make it pop, put it in a jar, add 1 tablespoon water and let stand a week or two. It will pop.

Buy a roll of cellophane which harmonizes with the furnishings of your bedroom, and use it for lining dresser drawers, powder and dust can be wiped off easily.

Wash windows crossways on one side and lengthways on other. Then you can tell which side the streak is on.

Wax the rockers and legs of your chairs. They will not mar the waxed floor when moved about.

Fill hollow china book ends with sand for added weight. To fill, loosen the felt over opening on bottom or back.

For removing rust from refrigerator shelves, wash them in mild scouring powder and hot water. Dry well with soft cloth. Apply a thin coating of hot melted paraffin.

When using food grinders put a piece of sand paper with rough side next to place to fasten on table and grinder will not slip.

Instead of using cloth curtains to cover cupboard and shelves with no door, use colorful oilcloth tacked to an old window shade roller. You will have an attractive curtain that rolls up when the shelves are in use.

A delicious whipped cream substitute is easily made by adding a sliced banana to the whites of one beaten egg and beating until stiff. The banana will completely dissolve.

Resizing a rug: When a rug gets so limp as many small ones do, that it will not lay flat on the floor resize it with glue. Dissolve 1 pound of granulated glue in 1 gallon of boiling water. Clean the rug first, place it face down on an old floor or on several thicknesses of paper and brush the hot glue on the back with a large paint brush. This may also be used on hooked rugs to give them more body.

Place pieces of white bread in refrigerator to absorb odors.

You should not pile together leftover potatoes, as they sour quickly.

Before unrolling a paper shade that needs to be cut narrower, carefully measure the width desired. Then press a thumbtack firmly into the shade at the place you intend to trim it. When you unroll the shade, you will have a series of holes down the entire length of the shade that can be easily followed with your scissors.

An old ice skate nailed upside down on the doorstep scrapes mud and snow off boots.

When using butter, remember that one stick (one quarter of a pound) is equal to $\frac{1}{2}$ cup when measured.

Tear the edges of wallpaper used in patching and when pasted down, they can hardly be seen.

One gallon food (salads, scalloped dishes, beans, etc., for 25 people.)

To polish scorched iron, polish with crocus cloth.

For outdoor lights on camps, etc., soak building bricks in kerosene 24 hours to 30 hours. Hang with wire tied around brick and light with match. Will burn 3 to 5 hours.

To store emptied jars, wash, drain; put crumpled paper inside and replace lid. When canning day comes, paper has kept jars clean-smelling. Storing with lids on keeps jars clean and avoids rim nicks.

If curtains made of thin fabric will not hang straight after they have been laundered, slip a curtain rod through the bottom hem for a few days and they will straighten out.

To keep small rugs from slipping sew a piece of old jar ring to each end

BUSINESS LAWS

Principals are responsible for the acts of their agents.
Written contracts concerning land must be under seal.
Notes do not bear interest unless it is so stated.

If a note is lost or stolen, the maker is not released if the consideration and amount can be proved.

Demand notes are payable when presented, without grace, and bear legal interest after a demand, if not so written.

To be negotiable a note must either be made payable to bearer or be properly endorsed by the person to whose order it is made.

Notes becoming due on Sunday or a legal holiday are usually payable on the day following.

If a note is altered in any way by the holder it becomes void.

A note made by a minor is void in some States and is voidable on Judicial decisions in others.

A contract with a minor or a lunatic is void.

If a note is not paid when due, the endorsers, if any, should be legally notified to be holden.

An endorser of a note is exempt from liability if not served with a notice of its dishonor within 24 hours of its non-payment.

If a letter containing notice of protest of non-payment be put into the Post Office, any miscarriage does not effect the party giving notice.

Signatures with lead pencil are good in law.

Notice of protest may be sent either to the place of business or residence of the party notified.

A note obtained by fraud or given by an intoxicated person cannot be collected.

The acts of one partner bind the others.

Each individual in a partnership is responsible for all the debts of the firm except in the case of a limited partnership.

The word "limited" in connection with firm names indicates a limitation of responsibility for each member.

An agreement without consideration of value is void.

"Value received" should be written in a note, but it is not necessary. When not written, it is presumed by law or may be shown by proof.

A consideration is not sufficient in law if it is illegal in its nature.

A receipt for money is not legally conclusive.

Federal Old Age Benefit Laws

Here are some facts pertaining to the Federal Old Age Benefit Laws that may be of help to you!

AGRICULTURAL LABOR:

Full-time agricultural workers are covered by the old-age and survivors insurance program after 1950. They continue to be excluded, however, from coverage for purposes of unemployment compensation. Agricultural labor is excluded from covered employment for purposes of the old-age and survivors insurance program only if the cash remuneration paid for such service during a calendar quarter is less than \$50 or the individual rendering such service is not regularly employed by the same employer to perform such agricultural work. The \$50 cash wage test refers to remuneration earned for services performed during a calendar quarter, regardless of when paid. "Cash" includes checks and other monetary media of exchange. An individual is regularly employed if he performs agricultural labor for the same employer on a full-time basis on 60 days (whether or not consecutive) during the calendar quarter, and such quarter was immediately preceded by a qualifying quarter. A qualifying quarter is one in which the individual was continuously employed by the employer. Also if an individual was continuously employed during a quarter which is followed by quarters in which he worked at least 60 days for such employer, each intervening quarter is a qualifying quarter. Domestic workers on farms operated for profit must meet the same test as other regularly employed farm workers. Employment not within the definition of agricultural labor (unless otherwise exempt) is covered without regard to the \$50-60-day test.

It may be noted that self-employed farmers, including tenant farmers, are not covered by the Self-Employment Tax Act and so are not eligible for old-age and survivors insurance benefits.

Since only regularly employed farm workers are covered by the new law, the regular forms used by businessmen (Form 941) will be made applicable to those farm workers who are subject. The first return on such workers is due April 30, 1951.

IF SOMEONE WORKING IN YOUR HOME MEETS THE 24-DAY, \$50 TEST:

Starting January 1, 1951, you are expected to deduct 1½ % from his cash wages. This is his contribution to the social security tax. Your contribution is an equal amount.

At the end of each 3-month period you send the tax, with a report of wages paid, to the Collector of Internal Revenue.

Any necessary forms should be secured from the Collector of Internal Revenue for the district in which you reside.

(A sample of the form is reproduced on the opposite page to help you in filling out your form.)

EMPLOYER'S QUARTERLY FEDERAL TAX RETURN

1. Federal Income Tax Withheld From Wages (If not required to withhold, write "None") (A) \$ NONE
 2. Adjustments for preceding quarter(s) of calendar year. (Attach explanation. See instructions.) \$ NONE
 3. Income tax withheld, as adjusted. \$ NONE
 Federal Insurance Contributions Act Taxes (If no taxable wages paid, write "None")
 4. Number of employees listed in Schedule A 2 5. Total taxable Wages paid (from Item 21) \$ 125.00
 6. 3% of wages in Item 5 (54% employers' tax and 14% employees' tax) \$ 3.75
 7. Credit or adjustment. (Attach explanation. See instructions.) \$ 0.00
 8. F. I. C. A. taxes (Item 6 as adjusted by Item 7) \$ 3.75
 9. Total taxes (Item 8 plus Item 7) \$ 3.75
 10. See instructions on back of this return regarding any accompanying schedule and statement has been examined by me and to the best of my knowledge and belief is a true, correct, and complete return.
 (Signed) John Brown (Title) owner (Date) April 25 1951

JOHN BROWN
No WHERE, MISSOURI
(C) 44-0625572 (C)
10 Employer's name, address of principal place of business, and identification number. (If incorrectly entered, make any necessary change.)
 DO NOT DETACH AT THIS LINE
 11. Does employer named above expect to pay taxable wages in the future? Yes ☒ No ☐
 (Enter here the last date of payment of taxable wages) 3/31/51
 Write "Final Return" at top of this page.
 12. Has a change of ownership, or other transfer, of the business taken place during the quarter? Yes ☐ No ☒
 Attach statement showing custodian and location of records.
 (Check reason in appropriate block below:
☐ Sale of business to successor ☐ Discharged all employees, but still in business
☐ Complete liquidation of the business ☐ Other (Specify) _____
☐ Forced new partnership
 If "Yes," attach statement showing name and address of your successor or predecessors.
 Make check or money order payable to "Collector of Internal Revenue."
 13. Specify below for Collector's use:
 I. T. Withholding \$
 F. I. C. A. \$
 Total \$
 14. Total number of employees during quarter (from Item 4 above) 2
 15. Number of persons employed during period ending nearest 15th of third month in quarter covered by this return 2

SCHEDULE A - QUARTERLY REPORT OF WAGES TAXABLE UNDER THE FEDERAL INSURANCE CONTRIBUTIONS ACT
 List for each employee the WAGES taxable under the Federal Insurance Contributions Act which were paid during the quarter. If you pay an employee more than \$3,000 in a calendar year, report ONLY THE FIRST \$3,000 of such wages in Schedule A. If wages were not taxable under the F. I. C. A., leave Schedule A blank. See instructions on back of duplicate.
 JOHN BROWN
No WHERE, MISSOURI
 16. Total wages reported in Column 10 on this page \$ 125.00
 21. TOTAL FOR THIS RETURN—Total taxable wages paid during quarter \$ 125.00
 THIS FORM MUST BE FILED WITH U. S. COLLECTOR OF INTERNAL REVENUE ON OR BEFORE THE LAST DAY OF THE FIRST MONTH FOLLOWING THE CLOSE OF THE QUARTER EVEN THOUGH NO TAX IS PAYABLE.

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YOUR HOUSEHOLD GUIDE

COOKING

If you spread the meringue on the pie so that it touches the crust on each side and bake in a moderate oven, 350 degrees, it should not shrink.

If you desire a rich golden brown pie crust, brush cream over the crust and sprinkle lightly with sugar before placing in the oven.

Simple but festive desserts during this season include small cups of custard which have been well chilled and decorated with candied fruit. Serve with thin slices of fruit cake.

Do you throw out a lot of old coffee in your home? Don't waste the beverage; sweeten it and add some plain gelatin, then mold and you have a perfect and simple dessert, served with cream, of course.

While your custard is still hot, and before you put it in the refrigerator to chill, cover it with waxed paper or a bowl cover. This will keep a scum from forming on the top.

Ice crystals will not form on top of ice cream made in refrigerator if you wrap the tray in wax paper as soon as the ice cream is frozen and lower the temperature control. Beating the cream thoroughly several times while it is freezing gives it a finer texture.

Use 2 tablespoons of minute tapioca to thicken your pies instead of flour.

When sweetening rhubarb pie, substitute 2 tablespoons of red colored sugar for the regular sugar. The result is a beautifully colored and appetizing pie.

If cream or custard sauce curdles, put the vessel in which it is cooking in a pot of hot water and heat well. It will become smooth again.

Too much sugar, too intense heat or too long cooking will cause custards to be watery.

When making Blueberry, Elderberry or any flat berry pie instead of adding lemon juice or vinegar try 1 teaspoon of salt to a small pie and 1½ teaspoons to a large pie. Stir well and see how this will bring out the flavor of the berry.

When making raisin pie, a little lemon juice or vinegar added will improve the flavor.

It takes 6 eggs to a quart of milk to make a perfect baked custard. That's a good thing to remember.

Add fresh grated coconut to vanilla ice cream and serve with rich chocolate sauce. This will not be found in any reducing diet. But it tastes like more.

In making rhubarb, cherry or any berry pie that is very juicy, try beating an egg light, and mixing in the sugar required by the fruit; add a little flour, mix thoroughly and then bake as usual. In this way, excess of juice will be in the pie and not in the bottom of the oven.

Half a small jar of jam or jelly folded in a cup of cream whipped stiff will turn out a nice topping for puddings.

To keep berry or fruit pies from running over, take a strip of cloth, 1½ inches wide around edge of crust. Worn out pillow slips make strips about the right length. Torn and placed in a fruit jar is a good way to keep them and they are always ready.

Put layer of marshmallows in bottom of pumpkin pie, then filling, marshmallows will come to top and make nice topping.

In making fruit pies, put sugar in between two layers of fruit as sugar next to top crust toughens it.

When making egg custard pies, always heat the milk to the boiling point before mixing with the eggs. If this rule is followed, the undercrust will be crisp.

To avoid heating up the kitchen to brown meringue, heat a heavy iron skillet and turn upside down over meringue until golden brown.

When making apple pies, if you put a layer of apples in your crust then your sugar, cinnamon and lemon juice or whatever you use, then apples on top of the sugar again, your pies will not run over in the oven.

When making juicy pies, cut the lower crust one half inch larger than the top. Fold it over like a hem; the juice will not leak out readily.

Grate a little lemon rind in mayonnaise for fruit salads

Mark a bright-colored circle slightly larger than your favorite pie tin, either in enamel on your pastry board or in indelible ink on your pastry canvas. Roll your pie crust to fit the circle and it will always be just right size for the tin.

In cooking pumpkin for pies, wash it thoroughly and cut in pieces and cook with the peeling on, then put through a colander. It will save time and also improve the flavor.

Sometimes when milk utensils are put in soapy dishwater, the cloth becomes slick and hard to handle. In such a case, throw in a generous handful of salt and your trouble is ended.

Do not mix salads until they are ready to serve.

An equal quantity of whipped cream added to salad dressing gives a smoother and better tasting product.

To stretch your salad dressing or mayonnaise add some pickle juice. Gives a good flavor.

If your boiled salad dressing curdles in making, a few turns of the egg beater will set it right.

Rub the new wooden salad bowl with olive oil daily for a period of 10 days and it will season it delightfully for the salads to come.

Apples may be used in almost any salad recipe to give added crispness and crunchiness.

For cutting meats, etc., for salads, use scissors instead of a knife for speed and ease.

Cook and fry eggs at low temperature to prevent them from becoming tough.

When cooking eggs wet the shells thoroughly with cold water before placing them into the boiling water. This will insure against cracking.

When beating egg whites do not tap beater on bowl of egg whites. The jar of the beater will cause the whites to lose a great deal of their fluffiness. The beater should be tapped on the hand to clear off the whites.

One tablespoon very cold water added to 1 egg white is equal to 2 egg whites.

Slice bananas with silver knife, they won't turn dark.

If frozen eggs are placed in boiling water and allowed to remain until the water is cooled, the eggs are then as good as fresh.

When frying eggs, dust a little flour in your skillet, this will prevent the fat from popping out on your floor or stove.

To cut hard-boiled eggs into smooth slices, dip the knife in hot water.

Bread crumbs added to scrambled eggs not only improve the flavor but make larger helpings possible.

Do not wash eggs before storing. Water destroys the protective film that keeps out air and odors.

Bananas may be kept for a number of days in your refrigerator if each one is wrapped individually in a piece of waxed paper.

Don't throw away old lemons you've been keeping in the icebox. They can be quickly revived and their natural juice will be restored too, if you place them in a bowl and pour hot water over them. They won't be pretty for garnishing but the flavor is there.

Your muffin tins are excellent for baking apples, stuffed peppers, etc.

Get more juice from lemons by warming them in the oven a few minutes before squeezing.

If you prick the skins on apples while raw, the skin will not split when baked in the oven.

If raisins are heated in the oven before being added to cakes or muffins, they will be more evenly distributed.

Sliced bananas that have been dipped in pineapple or grapefruit juice for from 15 to 30 seconds and then removed keep their natural color for several hours.

Rice, if washed in hot water instead of cold, is much more quickly cleansed and freed from all dirt and starch.

If paper sticks to the package of raisins, place them in the oven for a few minutes and the wrapping may be removed easily. It will also cause the raisins to separate and fall apart.

If you want to preserve all the vitamin B when making applesauce, do not pare the apples, just core them, slice them and put them on to cook.

When cooking rice, put a lump of butter in and the rice won't boil over or stick nearly so badly.

Some fruits, such as peaches, pears, etc. discolor when exposed to the air after peeling. This can be prevented if immediately after peeling, the fruits are plunged into cold water to which a few drops of lemon juice have been added. Another way of preventing darkening is to dip fruit in a solution of 1 quart water 1½ teaspoons salt and 1½ teaspoons vinegar.

Oranges should not be sliced until ready to use as they become bitter if allowed to stand.

A teaspoon of sugar to each three cups of water used in cooking peas, carrots, cabbage, turnips or onions will improve the flavor.

When soaking beans a tiny pinch of soda in the water will be an improvement.

To eliminate cabbage odor from cooking cabbage drop a whole walnut into the boiling water.

Three pounds of dry navy beans makes one gallon of baked beans.

For people who say they can't eat onions - soak the onions in milk before using them.

If celery loses crispness, place in a pan of cold water and add a slice of raw potato. Let stand a few hours, and when you remove the celery it will be crisp.

Leave about an inch of the tops on carrots when preparing them for grating. This serves as a button on which to hold while grating the carrots, and prevents fingers from getting too close to the grater.

Wrap potatoes in aluminum foil to bake - the skins will remain tender.

Add 1 tablespoon of flour and 1 tablespoon of sugar when frying potatoes.

If you do not cover spinach when cooking the color will be retained. A pinch of soda added also helps keep the fresh taste and color.

Put paraffin on cabbage ends to preserve longer.

Potatoes may be French fried to a very light brown stage, drained on a piece of heavy brown paper, and set aside. When you want to serve them, reheat your fat to the proper temperature and brown them. They will brown quickly and crispen very well.

To warm over mashed potatoes: Place potatoes in the top of double boiler and heat until steaming. They are as good as when first mashed.

To remove the skins from carrots easily, drop into boiling water and let stand for a few minutes.

Instead of scraping new potatoes, carrots, turnips, etc., if you will use a wire chore ball it will be much easier and quicker and the valuable food elements will be retained.

Old potatoes should be put to cook in cold water and new ones in boiling water.

When opening a can of asparagus, cut out the bottom end of can and the contents will slide out leaving the tips unbroken.

Red vegetables will be most pleasing in appearance if a little vinegar is added to the cooking water.

To freshen vegetables add a little vinegar to the water when washing them.

To peel ripe tomatoes, put tomatoes on a long handled fork; hold directly over flame on gas stove; twirling until skins pops. The tomatoes will not adhere to the skin.

When ready to shell peas, pour boiling water over peas, let stand a few minutes, drain, then blanch in cold water. Hold pod by stem end and squeeze. It really works.

String beans - all the strings can be easily removed if they are put into boiling water for 5 minutes after washing.

Tip on cooking beets. They'll keep their color better if you leave a couple of inches of the stem on them while they're being boiled.

How to cook energy vegetables that grow. If grown beneath the ground (root vegetables) then wash in cold water and start them cooking in cold water and cover pot with lid. If the vegetable grows above the ground (green vegetables) it grows in hot sun uncovered. Therefore, start in boiling water and use no lid.

Sugar added to the water to crisp carrots works wonders

Parboil potatoes and pour water off when scalloping raw potatoes and they will not curdle.

Add a teaspoon of sugar to each quart of water when boiling corn-on-the-cob. This improves the flavor.

Sprinkling salt into the water in which you are washing fresh vegetables will bring any worms or insects to the surface and make the task easier.

Before attempting to peel sweet potatoes, grease the palms of your hands with butter or shortening. Then when the task is done, wash hands in warm soapy water, and sticky substance will come off with no trouble.

Slice and peel pounds of onions without a tear. Slice them first with the heavy blade of a chef's knife, then just slip off the skin.

Cut your potato chips thinner, easier and more uniform with a kraut cutter.

To easily separate a head lettuce: A tight head of lettuce can easily be separated without breaking the leaves by cutting sufficient of the stem to loosen some of the leaves, then put the cut end of the lettuce under running water and the water will run in between each leaf and separate it. Then remove another piece of stem and continue until all leaves are separated.

Celery can be kept a week or longer by first rolling it up in brown paper, then in a towel and keep in a dark cool place. Put in cool water to crisp before using.

Sweet potatoes will not turn dark if put in salted water immediately after peeling, using 5 teaspoons salt to 1 quart of water.

Chop cabbage fine and let stand in ice water a few minutes to crisp.

The best way to get corn silks off the cob is with a stiff vegetable brush.

To pep up buttered corn, Saute a bit of green pepper in butter before adding corn.

If you keep the candles for the birthday cake, in the icebox for a day before using, they will burn slowly and evenly.

Fresh tomatoes will keep longer if placed with stems down.

When canning beets never pour cold water over the beets to cool. Let cool in a kettle without water. Saves color.

Hot milk added to potatoes when mashing them will keep them from being soggy or heavy.

A few spoonfuls of vinegar added to water in which beets are boiled will hasten their cooking.

Hominy made from popcorn is much nicer than that made from field corn.

To dry lettuce, pat it with crumpled paper toweling. It absorbs water quickly and does not bruise the leaves. Lettuce for salad should be well dried and cold.

To have good popping corn ready, place the corn in a jar or can with a spool that has been soaked in salt water overnight and seal or keep can covered. The dampness from the spool affords the needed moisture for the popcorn.

Turn on the cold water faucet full blast when you drain your cooked potatoes. It dispels the steam immediately.

If you get too much salt in your potatoes, simply add a little sugar and to modify the sweetness of something, add a little salt.

As soon as potatoes are finished baking, prick them with a fork so the steam will escape and prevent the potatoes from getting soggy.

Soak potatoes in salt water for 20 minutes before baking them and they will bake more rapidly.

Never salt turnips while they're cooking. It exacts their sweetness and puts them in the cowfeed class.

Always add boiling water to boiling vegetables as cold water will toughen.

Chewing gum while peeling onions helps to prevent tears.

Cooked onions will stay perfectly whole if you poke a hole through the center of each one with a metal skewer before cooking.

Try adding canned consommé to a pot roast instead of the usual water. The gravy will be delicious.

If your gravy does not brown, add a little coffee. It will not taste of coffee.

Flour should be sifted once before measuring. Fill the cup without packing.

If grease floats on top of the gravy made from meat loaf, roast, or other meat, add a pinch of baking powder and see the grease disappear.

Peel raw potato, put in refrigerator, will take up odors.

CANDY

TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer and the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes.

Type of Candy	Thermometer	Cold Water
Fondant, Fudge	234-238	Soft ball
Divinity, Caramels	245-248	Firm ball
Taffy	265-270	Hard ball
Butterscotch	275-280	Light crack
Peanut Brittle	285-290	Hard crack
Caramelized Sugar	310-321	Caramelized

In using the cold water test use a fresh cupful of cold water for each test. When testing remove the candy from the fire and pour about $\frac{1}{2}$ teaspoon into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the soft ball test the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the firm ball test the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from the water.

In the hard ball test the candy will roll into a hard ball which has lost almost all elasticity and will roll around on a plate on removal from the water.

When making fudge or frosting add $\frac{1}{4}$ teaspoon cream of tartar before removing from fire. This will keep your candy from getting hard

In the test of light crack - candy will form brittle threads which will soften on removal from water.

Hard crack candy will form brittle threads in the water which will remain brittle after being removed from the water.

In caramelizing the sugar it first melts then becomes a golden brown. Will form a hard brittle ball in cold water.

If you have trouble with your candy turning grainy, try adding a little vinegar to the other ingredients and you'll find it will become much more creamy.

When making cake icing or candy consisting of milk or cream and sugar, add one teaspoon of ordinary table syrup for each cup of sugar used. Boil in the usual way. Your finished product will be much smoother and not so apt to become sugary.

To make the sugar "fudge out" in fudge, add a little cream if it is too hard and some powdered sugar if it is too soft.

For smoother and creamier fudge, add 1 teaspoon cornstarch to each cup of sugar.

When making candy and cake icings, in rainy weather it takes a longer cooking period.

When to beat fudge: Never beat fudge as soon as it is taken from the fire. Set in pan of cold water until cool, then beat.

Wooden spoons are desirable for candy making because they do not become uncomfortably hot to handle.

If butter is rubbed around the top of the pan when making fudge it will not boil over.

To avoid burning candy drop three or four marbles into pan, boiling keeps marbles in constant motion -- does most of the stirring.

Make homemade candies from one to two weeks ahead. Store in tin lined with wax paper. Fudge, caramels and fondants, improve when stored in this manner.

To ship homemade fudge successfully for some distance, pour it while warm into a tin pan which has been lined with several thicknesses of waxed paper. Leave sufficient paper to cover the top adequately and the fudge can be lifted out by means of it. The recipient who cuts the candy finds it as fresh as when it was packed.

CHILDREN'S SECTION

CHILDREN IN THE HOME

Always greet the members of your family when you enter and always bid them goodbye when you leave.

Always rise to a standing position when visitors enter, and greet them after your elders.

Never address a visitor until he has started the conversation unless he is a person of your own age or younger.

Never interrupt a conversation. Wait until the party talking has finished.

Always rise when your visitor or your elders stand.

Never let your mother or your father bring you a chair or get one for themselves. Wait on them instead of being waited on.

If you leave or cross the room you should say "Excuse me."

If a visitor should say, "I am glad to have seen you," you should say, "Thank you."

Never run up and down the stairs or across the room.

Talk in a low, even voice. It denotes refinement.

Always give way to the younger child. It is your duty to look after them instead of fretting them.

Never retire without bidding the members of your family good night.

Follow these suggestions and you will assist in making the members of your family happy as well as in benefiting them in many other ways.

A child's sleigh can be made out of an ordinary sled by cutting off the legs of an old high chair just below the seat and fastening the seat to the sled.

Baby Can't Tip His High Chair Over: Put a large screen-door hook on the back of the chair, and a screw eye in the woodwork of each room where the baby visits - including the porch for summer. Keeps baby "sitting tight."

Make checkers for your youngsters from quarter inch rounds sawed from an old broom handle. Paint half black and half white. Use lead-free paint.

Shellac children's games made of cardboard to make them last longer.

Baby may be saved a fall if smooth soles on new shoes are sandpapered before wearing.

For youngsters who like to play in the snow, make mittens out of plastic material. Slip these over the regular mittens. The plastic mittens keep hands dry and clean.

Attach a used rubber jar ring to the end of the string on your toddler's favorite toy. This will give him a handle that is both easy to see and to grasp -- make his plaything much more fun.

Most children yearn to write with ink. Let them use liquid bluing instead. In case it spills on their clothes or table, bluing will wash out easily.

For a change from candles on a child's birthday cake try putting the face of the clock on the cake with icing. Have the hands pointed to the child's age. This is a nice variation and the children will like it.

For your child's party, color some of the frosting with green, red or yellow coloring, and write the name of each guest in colored icing. Use the cakes as place marks at the table. The children will love them.

When we serve refreshments to our adult guests, we always serve fruit juice, tomato juice or coke to the children. They should be made to feel a part of the social world at an early age. Don't expect them to be as courteous as adults unless they are treated as courteously as adults.

Animal cracker place cards nice for child's party: 8 squares candy making chocolate and 16 animal crackers. Line bottom of loaf pan with waxed paper, letting paper extend in 2 inch tabs at each end. Heat chocolate over boiling water until partially melted. Stir rapidly until entirely melted. Pour Chocolate into pan. When partly firm stand animal crackers in chocolate at regular intervals. Cool and cut in 2 x 1 inch bars, having animal cracker on each bar. Use as favors or place cards at children's party.

Frozen suckers for the children are easily made by freezing fruit juices, chocolate milk or just flavored water with sticks in each cube.

Line pockets of children's sweaters with cotton cloth of same color. Pockets will not wear through or stretch.

Cook spaghetti until it bends and is still tough. Color with fruit coloring and tie in bows to decorate for children's parties or weddings. It can be used to decorate salads.

Combine all fruit juices with pineapple and flavoring. Chill, and serve over ice, garnish with thin slices of orange and lemon and sprigs of mint. Makes about 25 punch-cup.

Use alphabet blocks for handles on your child's dresser drawers. "S" and "H" blocks can mark the drawers that holds the socks and hankies. Screw block on from the inside of the drawers.

Use hose supporters to fasten baby's blanket at corners of bed. Sew supporters to tape, tie tape to bed corners. Supporters will hold covering firmly - baby can't kick loose.

Bottles and daubers from liquid shoe polish make good paint sets for the tiny tots. Wash bottles and daubers, fill bottles with water colors. The dauber is easier to use than a slender brush - less messy than finger painting.

You can keep children's new book covers bright and clean by giving them a coat of clear varnish before they are used.

Put a clothespin in each hand to balance baby to walk.

Use bright fingernail polish to mark your child's overshoes.

Rub paraffin wax on the heels and toes of the children's socks before they are worn and after each washing and they will wear much longer.

Instead of pushing baby's arm through the sleeve of his clothing, insert your own into the end of the sleeve. Grasp his hand and gently pull it through. Do the same with the legs. You will find it much easier to dress him.

A mite-height mirror in the bathroom is convenient for small children, and will work wonders in getting them to brush teeth properly, wash faces clean, and comb hair neatly.

Make your baby a bib from a wash cloth. Fold wash cloth lengthwise through center. Cut out the corner made by the fold, to make a circle that will just fit baby's neck. Bind neck edge with bias tape, leaving enough tape at each end for ties.

For Hanging Little Girls' Dresses: Just bend down ends of an ordinary wire hanger into two under-hooks. This brings the hanger to little-girl size, and the under-hooks make good hangers for slips, belts or ribbons.

A chenille bathroom set makes a pretty, inexpensive set for your little girl's room. Put the seat cover on her dressing table stool and use the mat for a rug. * * *

Keep youngsters from losing money on the way to school by fastening coins with transparent tape to inside of the lunch pail lid or book case. * * *

A drinking glass is less likely to slip from the hand of a child if several wide rubber bands are placed around the glass. In addition to giving a nonslip grip, colored bands add decoration. * * *

With rainy days ahead, the children will be tracking mud into the home. You can make an efficient mud scraper by nailing old bottle caps, crimp side up, to a scrap of lumber. Use roofing nails. * * *

For a special party or birthday cake for children use an animal cutter and press lightly in icing to make an outline. Then fill the outline with tinted icings. * * *

Old nylon stockings make a good stuffing for children's toys. When washed, the toys will dry more quickly.

PICNIC

Sprinkle Waxed Paper with powdered sugar before wrapping a frosted cake. The frosting will then stick to the cake instead of the paper. * * *

When making pies for picnics, bake them in muffin tins. They will be much more convenient to pack, and there will not be so much danger of the fillings dripping all over the rest of the lunch. * * *

Make small pies in custard dishes and they make nice one for lunches. Put dough in dish and fold over the top, put in a large pan when baking so they won't boil over in oven. * * *

To make picnic size ice cubes that will not melt as fast as the smaller cubes. Use clean paper milk or ice cream cartons to put the water in. Put in freezer compartment and let freeze. * * *

When going on a picnic I have found that if I write our name on the bottom of dishes, and on the back of silverware, then cover with clear nail polish, we have no trouble finding our belongings. * * *

Salads arrive at picnics properly chilled if they travel by double boiler. Put the chilled salad in the top compartment and fill the lower part with ice cubes.

When taking a pie to a picnic, place a wet pie plate over the pie and the meringue will not pull off. * * *

Does the wind spoil your pleasure of picnic eating? Don't let it. Make a tablecloth of some inexpensive material and hem it. Then make pockets in each corner into which you may slip stones for weights. Then let the wind blow how it will. * * *

For picnic, put ice cubes in thermos jug instead of the lemons, then make lemonade.

FREEZING

SOME RULES FOR FREEZING - Only freeze fresh foods.

Do not keep frozen foods too long.

Never refreeze.

Keep a record of food stored.

Heat sealing increases protection.

Jars and cans may be used for fruits and vegetables.

Label everything you freeze.

Freeze immediately after packing.

Blanch all vegetables before freezing.

Cool and drain immediately. * * *

Roasting chickens or turkeys. They may be stuffed ready for oven up to 4 weeks. The stuffing must be thoroughly cold before placing in cavity. Wrap giblets separately. * * *

Glazing with ice is one method of protecting flavor of fish during storage. * * *

Cream can be frozen for future use. Place enough cream for use at one time in glass freezing jars. Store not longer than 6 months. * * *

Butter and cheese may be wrapped in moisture-vapor-proof paper and stored for 6 to 12 months. * * *

For freezing eggs, separate yolks from whites. For whites, package and freeze. For yolks, add 2 tablespoons of sugar or 1 teaspoon of salt to each pint. Blend carefully with rotary beater but avoid whipping in air. Skim off any air bubbles from the surface before freezing to prevent crusting.

PREPARED FOODS THAT MAY BE FROZEN

Chicken a la King
 Baked Beans
 Stews
 Spaghetti Dishes
 Casserole Dishes
 All Cooked Meats
 Meat Loaves
 Roast Fowl - Turkey
 Meat Pies
 French Fried Potatoes
 Soups
 Fruits and Vegetable Juices

* * *
 Keep in mind to allow a headspace when packing all liquid foods to be frozen. Never aim to keep these foods too long in cold storage.

* * *
 Remember when seasoning foods that during storage onion flavor and spices become less and celery flavor becomes more noticeable.

* * *
 Use your favorite recipe when preparing any of the above dishes for freezing.

* * *
 Wrap thoroughly in moisture-vapor proof paper or bags and seal well. Label, giving date and number of servings.

* * *
 Quick frozen foods retain more of their original nutritive value than foods preserved by other methods.

* * *
 If packaging is done with care and if storage is maintained at zero, freezing does not destroy Vitamin C, thiamin (Vitamin B1) or riboflavin (Vitamins B2 or G).

HOW TO PREPARE FRUITS FOR FREEZING

Eight Points For Quality

1. Use a variety best suited for freezing.
* * *
2. Select fully ripe, perfect fruit. Prepare as you would for table use.
* * *
3. Speed from harvest to freezer is a must.
* * *
4. Use containers that hold liquid and are moisture-vapor proof. (Cylindrical, rectangular or tub-shaped cartons, tin and glass jars are best.

5. Leave at least one inch head space in containers to allow for expansion during freezing. In glass or tin leave 1½ inch head space.

* * *
 6. For best results use sugar, sugar syrup or corn syrup to preserve color and texture.

* * *
 7. Sharp freeze and store at zero temperature.

* * *
 8. If fruit must be held over before freezing, keep refrigerated.

FREEZING VEGETABLES

* * *
 Beans, green or wax, select only tender, crisp pods. Cut the beans into 1 inch lengths or packed whole, scald the beans 2 minutes, cool, pack and freeze.

* * *
 Asparagus, tender spears of asparagus with no woody fiber and with the tough ends of the asparagus cut off. Cut in 2 inch lengths to fit the container. Scald the stalks up to 3 inches in diameter in boiling water 3 minutes. Cool them in water, drain and pack. Freeze immediately.

* * *
 Beans, Lima or Butter, Harvest lima beans while they are in a green stage. Shell, scald the shelled beans in boiling water for 2 to 3 minutes. Cool, pack, and freeze.

* * *
 Broccoli, select dark green, compact heads. Wash and separate into serving size portions. Scald in boiling water for 3 to 5 minutes. Cool, let it drain, package, and freeze.

* * *
 Beets, cut the tops off and precook them just long enough to loosen the skin. Cool, remove peel, may be sliced or put in whole if they are small. Pack in moisture proof containers and freeze.

* * *
 Spinach, Swiss Chard, Beet Greens, Kale and Mustard. Wash the leaves until free of sand and grit. Cut away the decayed thick stems. Use 3 gallons of water per pound of vegetables. Scald the leaves in rapidly boiling water. The large volume of water is required to keep the leaves from matting and insure uniform heating. Again avoid matting of leaves, during cooling in cold running water. Complete draining will not be possible as water adheres to the leaves. This extra moisture will become part of the cooking water. Pack the spinach in containers and freeze.

* * *
 Squash, wash, slice in ½ inch slices. Blanch in boiling water for 3½ minutes. Freeze.

Corn, husk, wash. Don't use over ripe ears. Blanch for 4 minutes. Cut kernels off the cob. Pack and freeze.

MEATS

Use a durable, airtight, double wrap. A special cellophane is desirable, laid inside another paper made for the job, or wrap in cellophane, slip inside knitted cotton tubing this way, bring 2 long cellophane edges together, fold over several times to make lock seam. Smooth paper against meat. Overlap ends, seal with a transparent tape.

Use empty waxed paper milk containers for freezing fruits and vegetables; seal across top with freezer tape, and print label on tape.

Don't allow frozen fish to thaw: Once they have thawed out cook immediately. Do not refreeze.

Never use salt on anything that you put in a deep freeze. It will become rancid.

Hasten the thawing of ground meat which has been frozen by sprinkling the amount of salt you want for seasoning over the top of the frozen meat.

Dishes which are to be frozen need an extra amount of sweetening.

If you want to freeze peas so you can remove small portions easily and keep the remainder frozen, do this: Put drained peas on a clean, dry towel; pat dry. Spread on a shallow pan freeze. Then fill the container.

In order to know at all times just what we have in our home freezer, keep a chart upon which mark each package of fruit, meat or vegetable as it is put into the freezer. Every time a package is taken out, it is crossed off the chart. This prevents looking over everything in the freezer, only to discover that the package you have in mind already has been taken out.

Strawberries: Most all varieties freeze well. Wash, cap and sort. Leave berries whole or slice. Cover with sugar using 1 cup sugar to 5 cups berries. Mix and when juice is extracted and covers berries pack into containers, leaving headspace. Seal and freeze.

Note: See that juice covers berries before freezing them.

Freeze That Juice. Farm housewives with a freezing unit will find that freezing is the best preservation method for tomato juice. It contains more of the fresh tomato flavor than it does when canned, and is easy to prepare for storage. Simply wash and quarter tomatoes. Simmer for ten minutes, then strain off the juice and add one-half teaspoon of salt for each pint. Pour into containers, allowing room for expansion of the juice during freezing. To use frozen juice, simply defrost overnight in the refrigerator and your appetizer is ready.

Baked breads, cakes, pies, cookies, may be wrapped in freezer paper and frozen. May be stored 12 months.

Unbaked cake may be packaged and frozen and stored two weeks.

Unbaked pies and cookies may be conveniently stored in freezer. When ready for use, cut vent in top crust and place the frozen pie in a preheated oven about 15 minutes extra baking time.

Baked beans, stews, sandwiches, spaghetti, and meat balls and nut meats may be stored in freezer 6 months.

Thawing. The best place to thaw foods is in the refrigerator. Foods may be placed before an electric fan, immerse sealed package in lukewarm water or room temperature.

TIME SAVERS

When making a lemon pie, instead of grating the lemon rind, boil the rind in the water before adding the sugar. The flavor is just as good and it saves time.

A pan of cold water placed in the oven will cool it off quickly.

When moving, pack small amounts of most often used foods in a separate box. In your new location, you'll have supplies for the first few meals in the small box without unpacking large containers.

A button sewed to the corner of the dish cloth comes in handy to scrape sticky particles from the dishes.

Mend a ripped out hem in a hurry with Scotch Tape. Much neater than pinning. Tape will hold on most fabrics for at least a day.

Table on wheels will save many steps in the kitchen.

Put zipper on ironing board cover

To make a roast, chicken or turkey tender, place 2 eight penny new nails in the roaster, as you put on the roast. It makes them cook twice as quick. Always use new nails each time. This has been tried.

To shorten the time for making escalloped potatoes, try frying them a few minutes before placing in casserole, also gives a different flavor.

Potatoes for French frying will cook in less time if covered with boiling water and dried quickly.

Use embroidery hoops for holding jelly bag open is lots of help when straining juice.

To fry steak quick and tender, hack on one side, turn in flour and salt, put hacked side down, the heat will force through steak and make it tender. Brown on both sides.

When hanging curtains on flat rods, it is easier if a knife blade is inserted in the end of rod. The curtain then slides easily over the knife handle.

To cut marshmallows so they will not stick to the scissors, keep the blades wet with hot water while cutting.

When saving buttons from old garment, put matching ones on a safety pin to keep them together; it will save time later.

If you are pressed for time and want to have meat loaf, bake it in small individual loaves rather than the one large one. The small ones will bake in about thirty minutes.

An easy way to chop nuts, place in a cloth bag and roll with the rolling pin.

When you are storing things in boxes on the top shelves of closets, tag each box, attaching the tag with a string to permit you to read it without climbing up on a chair or ladder. This saves time and trouble in locating stored articles.

A nail can be driven into a plastered wall without crumbling the plaster if the nail is put in hot water for a few minutes, or dipped into melted paraffin.

Instead of peeling whole apples, first cut them in half then quarters, cut out the core and then peel. This is a great time saver.

When using a recipe card, put the card between the tines of a fork and place the fork in a glass. The card will be held at just the right angle for reading, and will be kept off the table where it might become soiled.

It saves time when preparing bacon for a large family to place it in a pan and bake in the oven for about 10 minutes. It will be evenly crisp and delicious.

Use a tray to carry dishes to and from the dining table and you'll be amazed at the steps you save.

To run rods into curtains easily, cover the rod with an old glove finger.

If walls and woodwork within the clothes closet are painted white, it will be much easier to find what you wish to wear.

To save daily washing of ash trays, wax them. Ashes won't cling, odor won't linger and disposable tissues will wipe them clean.

To store small bolts, screws, taps, washers and etc., place in empty glass jars. The one you want can be easily seen and found when needed.

When painting, coat your hands with warm (not hot) paraffin and paint will come off with wax.

When hanging paper, place toothpicks in the nail holes, so when replacing pictures the nail holes are easily found.

When two or more keys are almost identical, paint across top of one with red nail polish so you can tell them apart.

To ripen bananas quickly, peel and place in oven 350 degrees for 10 minutes.

More time and labor can be saved, especially in the summer, if clothes are adapted to your washing and ironing equipment. For example, electric ironers work best if you choose styles that are easy to iron flat.

Use an egg poacher to heat baby's food, each section holds a small quantity and food can be steamed all at once.

It is better to mix flour and milk or water with a fork than with a spoon.

By placing a rubber fruit ring under a dish that is being placed on ice, the ring will stick to both ice and dish, thus preventing it from slipping.

A piece of plate glass laid over an open cook book saves stains and holds pages flat.

Glue a miniature calendar to the inside cover of a check book. It saves time and prevents error when dating checks.

When ironing children's school clothes, put a hankie in the pocket and it will save time in the mornings and also prevent your forgetting one. * * *

To cream shortening quickly, pour boiling water in the mixing bowl to heat bowl thoroughly. Then drain and dry it. Place shortening in the warmed bowl and it will cream quickly. * * *

In washing windows or any woodwork where it is necessary to reach up, tie an old towel or cloth around the wrist to avoid having water run up the arm. * * *

Some dust pans have long handles, if yours is without handles, put the stick of an old broom into the handle of your dust pan and avoid stooping when you use it. * * *

It is not difficult to clean your toaster. Try using a small paint brush (one of the 10c store variety) to clean the crumbs from your toaster. * * *

To soften toothpaste if cap is lost and top hardens, hold under hot water 1 minute. To squeeze from tube without loss of paste hold sides of tube and press gently. For a good substitute in case of emergency, use mixture of table salt and baking soda or either one alone. * * *

If you have lost the cork from the bottom of salt shakers or it has a tendency to be pushed inside, then use scotch tape or regular adhesive tape to close. This makes a sure closure and can be replaced when filling as necessary. * * *

To save time when shelling beans, cover with boiling water and shells will open easily. * * *

A sheet of wire window screen inside our floor register has saved me much work. It not only collects dust particles, but keeps the little odds and ends our children drop into the register from falling into the furnace pipes. * * *

Attach two pot holders to your apron with snaps. When needed during the preparation of a meal, they are always at hand. * * *

When our water system was installed, I had a faucet placed at the range. It is a great step saver when I am making gravy or coffee, or canning, and it often prevents a scorched pan when food boils dry. * * *

Hang a shoe bag at the end of the clothes closet and use the pockets for gloves, mittens and scarfs, then you will have no trouble in finding these articles in a hurry. * * *

If you are in a hurry to iron a blouse, etc., that has not been sprinkled, wet a heavy Turkish towel in hot water. Wring it out thoroughly. Roll the article to be ironed in the towel. In a short time you'll be able to start ironing. * * *

Wax the snow shovel to prevent snow from sticking to it. This makes shoveling much easier. * * *

A shelf with hinges is a good addition to the kitchenette. Since it can be raised and lowered at will, a work table is available when needed, yet quickly removed when not in use. * * *

Jot down the important things you want to say on a long distance call, and it will prevent all that humming and hawing that costs money. * * *

FLOWERS

Cut flowers keep longer if placed in leftover tea, weakened with water. This is good also for house plants. * * *

Short-stemmed flowers can be kept fresh by placing them in a bowl or vase of sand that is well moistened. * * *

Midday or afternoon is the best time to cut roses and gladiolus. * * *

A tablespoon of household bleach added to the water in a vase of zinnias will keep the stems from rotting and you will have fresh flowers longer. * * *

Put a teaspoon of sugar in vase of marigolds and it will help to eliminate the odor. * * *

Cut flowers will last again as long if you put the flowers in hot water. When you put them in a vase when you bring them in the house out of your garden. * * *

Cut flowers will keep longer and stay fresher if an aspirin is put in the water. * * *

Peonies last longer if the stems are split at the bottom with a sharp knife before they are placed in water. * * *

To keep flowers from fading, clip the stems off about an inch and let stand in mild solution of glycerin water. They will stay pretty for two or three weeks. * * *

Cut flowers last well with camphor in the water. * * *

To keep flowers fresh for cemetery: Mix wet sand in container and place flowers in it. Will keep them fresh for a week.

Ice water should never be used on house plants as it checks their growth. Add enough hot water to the cold to make it tepid before putting on the plants.

To make geraniums bloom, use bloody chicken water.

To keep flowers from dying when leaving home for several days, fold a newspaper and put under each pot in a tub of water. Place about two inches of water in the tub. Soil will stay moist and plant will be all right.

Never take in old geranium plants and expect blooms, in August; break off new parts and start, they will bloom.

Use a bottle cap in the bottom of flower pots over hole before putting in the soil. This makes drainage successful. Broken pieces of pottery or pebbles also provide drainage.

For quick dusting of your house fern, set it outdoors and sprinkle with the garden hose after adjusting nozzle to a fine spray.

Insert a few rusty nails in the soil around your African violets. The blossoms will be larger, more profuse and will have a brighter color. Keep in north window and water from the bottom.

Gloxinia or African Violet leaves may be rooted by putting the stem through an empty spool and floating in a glass of water.

Rose bush slips will take root if you stick the stem in a white potato.

Repot ferns in May, just before setting out in the garden. Choose a shady part of the garden, away from drafts and wind, and preferably on the north. Ferns thrive in a cool, even temperature, with moisture.

Did you know that if you pour 2 tablespoons of castor oil around the roots of your Christmas cactus in October it will bloom in December?

One of the best fertilizers for potted plants is chimney soot, provided it is free from salt.

To make a fern healthy and grow fast, put a piece of fresh meat in the pot every few weeks; must not be salty.

To nourish a fern put 2 raw oysters under the soil near the roots and the plant will grow like magic.

Use egg case filler for starting plants. Can replant without disturbing the plant.

To water tiny seedlings, dip a wisk broom in water, then sprinkle lightly.

Use the ribs of an old umbrella for your Morning-glories to climb on.

Use ice cubes to water indoor plants. They will melt slowly and not spill over.

Plant Narcissus bulbs on Armistice day to bloom on Christmas day.

Water plants once every two weeks with 5 drops ammonia and 1 teaspoon soda in 1 quart water.

Mix coffee grounds with dirt to set geraniums in. Increases both growth and bloom.

Do not over-water cactus plants. Moderate moisture is needed. If over-watered a Christmas cactus will drop its buds.

A few drops of castor oil dripped on the dirt in your plant can about every six weeks makes your plants greener and they will blossom better.

To keep plants watered when leaving for a few days, place on top of pot a sponge soaked with water.

Eggshells make plants grow. Save them, chush, put in large jar filled with water. Use this water on plants.

House plants with thick leaves, such as rubber plants, will be benefitted greatly by dropping a teaspoon of sweet oil around their roots once a month. It will make the leaves lovely and glossy.

A home made frog for flowers: Take paraffin, melt and mold into desired size and shape. Make holes while still warm. The paraffin will float and lets stems of flowers reach into the water. In changing water; frogs may be removed without disarranging flowers.

When sending flowers by mail, especially roses, dip about two inches of the stems in melted paraffin wax. This holds the moisture in the stems.

To send flowers long distance, cut holes in cut potato and insert stems of flowers in them.

When you water your lawn, garden, or house plants, water thoroughly. Frequent light sprinklings do more harm than good.

Old jar rubber placed under flower pots on window sills will protect the sills and anchor the pots.

Wrap the stems of fresh flowers that you wear in a corsage with a bit of moist cotton. Cover with green cellophane tape. Will protect your dress and flowers stay fresh longer.

Flower pots around the railing on the porch are very easily blown off by a strong wind or knocked over. This can be remedied by driving a nail about three inches long on top of the railing. Slip the hole in bottom of pot over nail and you will have no more trouble.

When painting flower pots, turn them upside down on a can. You can reach all parts and protect your hands too.

Make your gladiolus display last longer; don't plant all at once. Delay a week or so between planting and you'll have flowers throughout the summer and fall.

Pansies can be neatly arranged in a shallow dish by inserting the stems through mosquito netting stretched over an embroidery hoop.

Use a pail of clean, dry sand as a storage place for small garden tools. This will retard rust.

You can make a colorful inexpensive hanging basket by selecting a large carrot, cutting off the top and hollowing out the center. Fasten a fine wire around the carrot and hang at a sunny window. Keep hollow filled with water and in a short time beautiful leaves appear and grow over the carrot.

Pint size ice cream containers when thoroughly washed and painted may be used as flower pots. A sweet potato vine or fern make a cheerful window decoration.

Save the green top from fresh pineapple for an unusual house plant. Root it in water and pot it in sand or sand mixture.

Artificial flowers may be made to look like new by placing them over the steam of boiling water for a few minutes.

A pitchfork is better than a hoe for uprooting grass.

When planting cucumbers, plant nasturtium seeds near by. The peppery scent of the nasturtium destroys the insects that kill the cucumbers.

Cut sheets of tinfoil to fit under the flower vase doilies. Dampness will not reach the polished surfaces.

Evergreen shrubs and rose bushes may be protected from dogs by throwing moth balls on the ground. Dogs won't come near the bushes then.

If an oiled silk or plastic dish cover is slipped over the bottom of the pot of a hanging plant it will catch drips when the plant is watered.

An old wheelbarrow, painted white, makes a portable flower bed and can be wheeled into sunlight or shade.

Begonias and African violets are hospital-hardy and real assets to the patient and the nurse. They provide an unfailing, continuous array of blooms, and have no special cultural requirements. But don't send primroses or geraniums: They seldom stay presentable.

Unusual cut flowers are always welcome — but no heavy fragrances, please. Since hospitals rarely have enough vases, why not send along an interesting vase?

A drop of sulphuric acid on dandelions will cause death of the roots. Sometimes a second application is needed. Use a medicine dropper into the heart of the plant.

Whitewash the inside of your flower boxes before you put in the soil and plants. This will preserve the box and prevent insects.

Use a pipe cleaner to tie up house plant; easier on plant than strings.

When staking tall flowers, use rubber bands instead of string to fasten them to the stakes. The bands stretch and do not cut the stems.

HEALTH & ACCIDENT

ANTIDOTES FOR POISON

Alcohol: Mustard and water or salt and water.

Arsenic: Mustard and water or sulphate of zinc followed with olive oil.

Bedbug Poison: White of egg or milk.

Carbolic Acid: Milk, white of eggs, olive oil or flour and water.

Chloroform: Salt and water or mustard and water, followed with whiskey or black coffee.

Creosote: Flour and water or milk.

Cyanide of Potassium: Salt and water, or mustard and water, followed with black coffee and brandy.

Ether: Salt and water or mustard and water, followed with coffee and brandy.

Gas: Admit plenty of fresh air; apply artificial respiration; give dose of brandy.

Iodine: Flour and water or arrowroot and water.

Lead (Sugar of Lead): Mustard and water or salt and water, followed with a dose of epsom salts.

Lime: Vinegar and water followed with flour and water.

Lye: Vinegar and water followed with milk or sweet oil.

Matches: Mustard and water or salt and water followed with milk.

Meats (decayed-): Salt and water or mustard and water followed with a dose of epsom salts and brandy.

Mercury: Milk or whites of eggs.

Milk: Salt and water or mustard and water followed with a dose of epsom salts.

Muriatic Acid: Soapsuds.

Mushrooms: Salt and water or mustard and water followed with epsom salts and brandy.

Morphine: Strong black coffee, followed with mustard and salt, one teaspoon of each in a cup of warm water, keep the patient moving.

Paris Green: Mustard and water or sulphate of zinc followed with olive oil.

RULES IN CASE OF FIRE

Fire In One's Clothing -- Don't run, especially not downstairs or out of doors. Roll on carpet, or wrap in woolen rug or blanket. Keep the head down so as not to inhale flame.

Fire From Kerosene -- Don't use water. It will spread the flames. Dirt, salt or flour is the best extinguisher, or smother with woolen rug, tablecloth or carpet.

Crawl on the floor. The clearest air is the lowest in the room. Cover head with woolen wrap, wet if possible. Cut holes for eyes. Don't get excited.

Familiarize yourself with the location of hall windows and natural escapes. Learn the location of exits to roofs of adjoining buildings. Learn the position of all stairways. Should you hear cry of "fire" and columns of smoke fill the rooms, above all KEEP COOL. Keep the doors of rooms shut. Open windows from the top. Wet a towel, stuff it in the mouth, breathe through it instead of nose, so as not to inhale smoke. Stand at window and get the benefit of outside air. If rooms fills with smoke, keep close to floor and crawl along by the wall to window.

Do not jump unless the blaze behind is scorching you. Do not even then if the firemen with scaling ladders are coming up the building or are near. Never go to the roof, unless as a last resort and you know there is escape from it to adjoining buildings. In big buildings fire always goes to the top. Do not jump through flame within a building without first covering the head with a blanket or heavy clothing and gauging the distance. Don't get excited; try to recall the means of exit, and if any firemen are in sight don't jump.

Poison Ivy (Oak): Dip rag in strong Epsom salts solution. cover the area with bandage, will prevent the victim from scratching.

Earache: See physician.

When accidentally cutting your finger or your hand, cover with a generous amount of black pepper. Contrary to ones thinking this will not burn, instead the pepper stops the bleeding, is most healing, takes out the soreness also forms a crust over the cut to keep out infection.

To relieve the smarting from burns apply either cold water, egg white, or castor oil.

If a fish bone becomes stuck in the throat, eat a lemon or part of one as soon as possible. The lemon juice causes the bone to dissolve.

EMERGENCIES AND FIRST AID

If the accident is serious, send for a physician at once.

Fainting: Lay the patient flat on his back with the head low. Sprinkle cold water on his face. Get him out in the cool air. If unconsciousness is accompanied by a flushed face, elevate the head on a pillow.

Heat Stroke: The same as fainting.

Bleeding From The Nose: Hold arms above head, put ice or cold water between shoulders, over root of nose, and have patient snuff very hot or very cold water.

Bleeding From A Cut: Apply pressure above and below. Raise portion of body that is cut. Bind with antiseptic gauze tight enough to stop flow of blood. In severe bleeding, make tourniquet by putting a stick under the bandages and twisting it to tighten. Ice, salt and alum are used in emergencies.

Infection: Cleanse thoroughly with salt solution or alcohol, or weak solution of carbolic acid.

Burns: Cover with cloth sprinkled with baking soda, or dipped in boric acid. Apply vaseline or olive oil.

For excessive perspiring feet dissolve about 2 teaspoons of powdered alum in one pint of water and use as a foot bath. You may sprinkle powdered alum in the bottom of shoes and in socks.

One-fourth teaspoon salt and one-half teaspoon soda in one-half glass of hot water makes a good gargle.

Vinegar, warmed and applied to the scalp will help remove dandruff.

Postal Rates and Information

Effective January 1, 1949

AIRMAIL—Parcel Post 70-lb. limit;

100 inches in circumference.

FIRST CLASS includes all letters and sealed parcels except parcels sealed under special permission (with approval label.) Typewritten work and carbon copies are first class matter. First class mail may be registered or sent C.O.D. but cannot be insured.

Letters and other first-class matter as described above, 3¢ for each ounce or fraction thereof.

Postal Cards, Private Mailing or Post Cards within government size limits, written or printed, (get ruling on over and under sizes) 2¢ each.

SECOND CLASS (transient). Complete copies of newspapers or periodicals, entered at P.O. as second class matter, when mailed by other than publishers, 2¢ for the first 2 ounces or fraction thereof, and 1¢ for each additional 2 ounces or fraction thereof, regardless of weight or distance (or parcel post rate if cheaper). Second class matter may be registered but cannot be insured or sent C.O.D.

THIRD CLASS includes circulars, and other matter wholly in print, (except second class publications), proof sheets, corrected proof sheets and manuscript accompanying same, merchandise (including farm and factory products and all otherailable matter not included in the first, or second classes. Weight limit of this class: 8 ounces, 2¢ for the first 2 ounces or fraction thereof plus 1¢ for each additional ounce or fraction thereof. Odd size or form, the minimum charge is 3¢. Over 8 ounces, the fourth class (Parcel Post) rates apply. Third class matter may be registered or insured or sent C.O.D.

FOURTH CLASS (Parcel Post) must weigh in excess of eight ounces: includes books, circulars and other matter wholly in print, proof sheets, corrected proof sheets and manuscript copy accompanying same, merchandise (including farm and factory products), and all otherailable matter not included in the 1st, 2nd and 3rd classes.

See local postmaster for "Book & Catalog" rates.

Size limit: 100 inches in length and girth combined.

NOTE—Parcels over 84" in length and girth combined, and less than 10 lbs in weight must be prepaid at 10 lb. rate.

YOUR HOUSEHOLD GUIDE

Weight limit: 70 lbs. Rate—according to weight and distance.
Go to P.O. or Postal Station. Parcels not mailable in street boxes
Sender's name and address must appear on parcels.

INSURANCE RATES: 3rd and 4th Class Mail

From \$.01 to \$ 5.00	\$.05
From \$ 5.01 to \$ 25.0015
From \$25.01 to \$ 50.0020
From \$50.00 to \$100.0025

Restricted delivery, if desired, 20¢ additional.

Return receipt, 5¢ additional. Return receipt, showing
address where delivered, 31¢ additional.

Causes of Fires

A study of all fires of know origin over a ten-year period,
analyzed by the National Board of Fire Underwriters:

CAUSES	PERCENT
Matches - Smoking	29.26
Misuse of Electricity	10.38
Fire Originating Off premises	8.00
Lightning	6.94
Defective Chimneys and Flues	6.88
Stoves, Furnaces, Boilers and Pipes	6.31
Petroleum and Its Products	6.17
Sparks on Roofs	5.74
Open Lights	5.41
Hot Ashes and Coals - Open Fires	4.03
Ignition of Hot Grease	3.06
Spontaneous Ignition	1.83
Gas - Natural and Artificial	1.41
Sparks from Combustion	1.00
Rubbish and Litter93
Explosions81
Miscellaneous81
Friction, (Sparks from Machinery)76
Fireworks, Balloons, Etc.27
	100.00

We assume no responsibility for possible incorrect state-
ments, but believe that all information herein has come from
reliable sources. WALSWORTH BROS., Marceline, Missouri.

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Iowa

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We Have What You Need

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